

APRIL 10, 1953

# THE NATIONAL *Provisioner*

Leading Publication in the Meat Packing and Allied Industries Since 189

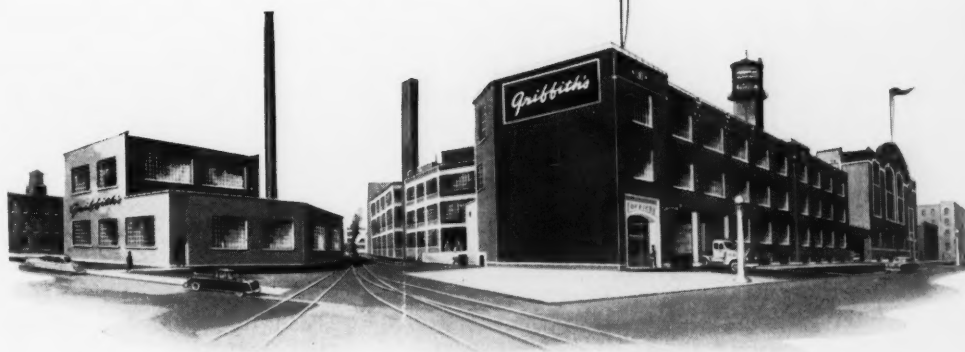
## NIMPA Convention Reminder

PALMER HOUSE, April 27-29

SUITE 838-839 . . . Come meet your friends  
and enjoy good old-fashioned hospitality.

BOOTH 71-72 . . . Make this your first and  
most worthwhile stop in Exhibition Hall.

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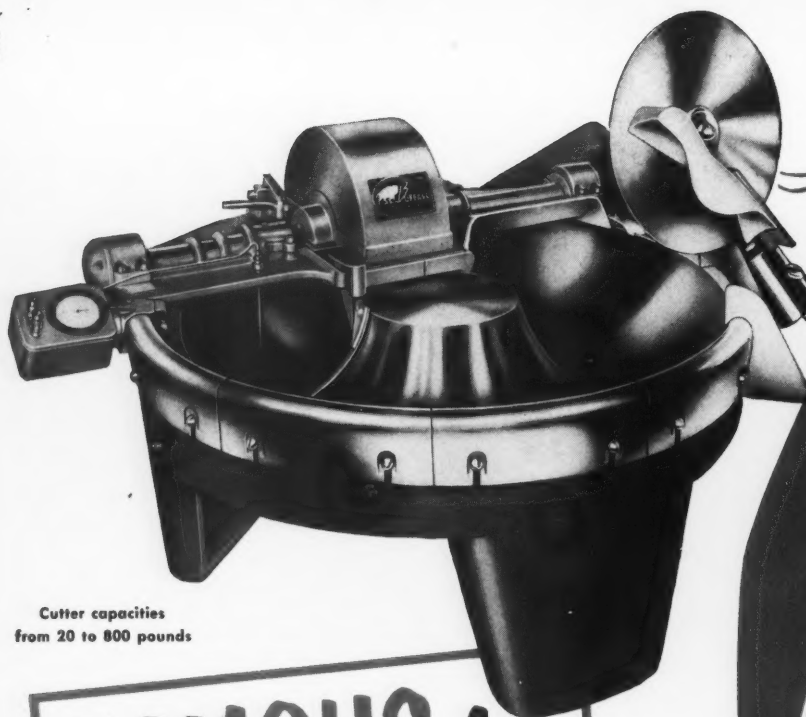


INVITATION . . . We invite you to visit us at  
our Chicago plant—to see our extensive facilities and  
staff at work serving the diverse needs of modern  
meat processors.

The  
**GRIFFITH**  
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Cutter capacities  
from 20 to 800 pounds

## FAMOUS for Economy and Dependability

Based on actual reports from meat packers, this newest of silent cutters helps save up to 10% in processing costs. It features "Full-Flo" side unloading, automatic lubrication, positive locking micro-knife collars, centralized controls, self-aligning bowl scraper and five other operating, sanitary and safety improvements. With equipment like this in your plant, you can rest assured that your costs will be lower than ever and the quality of your products higher than ever.

The Equipment  
with the best  
reputation\* is  
**THE BEST  
EQUIPMENT  
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## QUALITY SAUSAGE MACHINERY

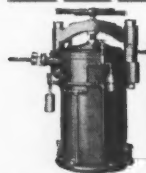
for more than 80 years

\*BUFFALO equipment is noted for its sound design . . . sturdy construction . . . safety and sanitation . . . dependable performance and coast-to-coast factory service. BUFFALO is first in offering new proved features that increase plant efficiency and protect product quality.

**John E. Smith's Sons Co.**

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Sales and Service Offices in Principal Cities



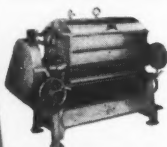
STUFFERS, Capacities from  
60 to 1,000 lbs.



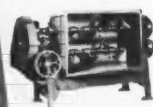
GRINDERS,  
Capacities from 1,000 to 15,000  
lbs. per hour

### THE MOST COMPLETE LINE OF SAUSAGE-MAKING MACHINERY

Widest range  
of sizes  
Greatest variety  
of types



VACUUM MIXERS, Capacities  
from 75 to 2,000 lbs.



STANDARD MIXERS, Capacities  
from 75 to 2,000 lbs.

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JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

I am interested in the following:

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|---|--------------------------------------|---|
| <input type="checkbox"/> Silent Cutter  | <input type="checkbox"/> Smokemaster | <input type="checkbox"/> Head Cheese Cutter                       |
| <input type="checkbox"/> Mixer          | <input type="checkbox"/> Grinder     | <input type="checkbox"/> Pork Fat Cuber                           |
| <input type="checkbox"/> Casing Applier | <input type="checkbox"/> Stuffer     | <input type="checkbox"/> Combination of Special Purpose Equipment |

Name.....

Company.....

Address.....

City..... Zone..... State.....

AT THE FRONTIERS OF PROGRESS YOU'LL FIND



CO<sub>2</sub>

## How easy can hog slaughtering be?



### *Look to CO<sub>2</sub> for the answer*

Quieting hogs prior to killing has always been a major problem in meat packing plants. This has been solved by conveying live hogs through a CO<sub>2</sub> tunnel which immobilizes them so they can be shackled with ease.

The noise, dirt and danger of the shackling pen need no longer be considered "standard" conditions in modern packing houses. Today, progressive meat packers solve kill room problems with carbonic gas (CO<sub>2</sub>), which immobilizes hogs *before* they reach the shackler and sticker. *What this means in operational overhead savings is a success story all by itself.*

The principle of immobilization\* has become the talk of the industry. For the first time, scientific and humane handling of hogs has been incorporated in slaughtering methods. The process eliminates the squealing

frenzy of the pen entirely. Pigs are simply put to "sleep" so they can be shackled in seconds, then stuck quickly and precisely. Here, at last, is clean, orderly slaughtering that means smoother production and increased yields of both major and by-products.

Approved by the Meat Inspection Division of the Bureau of Animal Husbandry.

CO<sub>2</sub> systems in a wide range of sizes and types are available. Write for details about the big economical advantages of hog immobilization with carbonic gas.

\*Licensed under U.S. Patent 2,526,037—Geo. A. Hormel Co., Austin, Minn.

**PURECO**

**Pure Carbonic Company**

GENERAL OFFICES: 60 EAST 42ND STREET, NEW YORK 17, NEW YORK

A DIVISION OF AIR REDUCTION COMPANY, INCORPORATED

## New Method for Improving Lard Quality

# SPARKLER FILTRATION

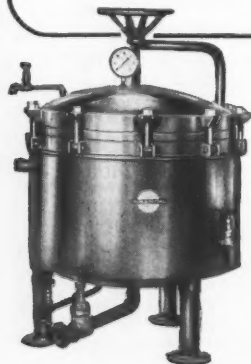
A new method of lard filtration, made possible by Sparkler Horizontal Plate construction, offers both large and small packing plants the advantage of space and cost-saving design and improved product quality.

The seven points listed below serve to point out only a few of the many features provided by Sparkler Filters which mark a new step forward in the processing of this product by the meat packing industry.

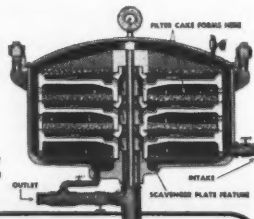
1. A better quality of lard is produced because the first run of lard through the Sparkler filter is not contaminated by rancid lard and soap particles retained in freshly laundered press cloths.
2. More insoluble material is removed by the evenly spread filtering medium on the horizontal plates. Cake is not subject to cracking, flow is always with gravity.
3. The Sparkler filter is totally enclosed thus eliminating oxidation of hot lard, a reaction wherein the lard loses a certain amount of its stability or keeping qualities. Higher stability lard is delivered to votators.
4. All steel construction prevents deterioration of lard by contact with copper or bronze fittings.
5. Saves approximately one-half the lard lost by adhering to filter cake because only one-half the usual amount of filter aid is required by the Sparkler Filter for the same total volume of lard filtered.
6. Saves labor in cleaning because filter paper is disposable, no laundry charges for cleaning cloths.
7. Less floor space is required for a Sparkler Filter than other types.

Sparkler Horizontal Plate Filters have been the standard equipment for fine filtration in the food, chemical, edible oils, and other industries for over twenty-five years. The introduction of Sparkler Filters for lard filtering is a natural step toward a better lard product.

We invite correspondence on your particular problem. You will receive the advice of engineers with more than a quarter of a century of experience in this specific field.



Sparkler Horizontal Plate Filter, Model 33-S-17. This is a steam jacketed type of 5000 GPH capacity.



Section showing plates with filter cake in horizontal position and flow through filter.

**SPARKLER MANUFACTURING COMPANY**

MUNDELEIN, ILLINOIS



VOLUME 128

APRIL 18, 1953

NUMBER 16

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(Mail and Wire)

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THE NATIONAL PROVISIONER  
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ANNUAL MEAT PACKERS GUIDE

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### **USDA Liberalizes Payment of VE Indemnities**

Department of Agriculture has amended its regulations on indemnities to permit payment to meat packers of up to 50 per cent of losses incurred from hogs contracting vesicular exanthema. This policy will apply without regard to any agreement with state authorities, in cases where interstate shipments are involved and exposure or infection occurred in another state. In the past, an unfair condition existed in the case of a packer who in good faith purchased apparently clean hogs outside his own state only to find them infected or held as VE suspects on arrival.

Such packers were unable to obtain indemnities from either federal or state sources. The American Meat Institute has been pressing for payment of indemnities by the federal government even though no claim could be clearly established against the state of origin. After much discussion, it became clear that the federal government could legally pay one-half of the loss incurred from contraction of VE in transit. A packer eligible for this partial indemnity may also be able to obtain state indemnification in addition, if the source of infection can be clearly traced.

### **Controls Bill Coming Up for Senate Debate**

Senate debate on the omnibus economic controls bill is scheduled to start next week. It now seems probable that this bill will not be debated on the House floor. The Senate may add this bill as an amendment to the House rent control bill, expected to be passed soon, and send the problem to conference of the Senate and House banking committees. The final, revised Senate bill would continue allocation and priority authority for two years and give the President power to place into effect a 90-day freeze of prices, wages and rents. See page 74 for other provisions.

### **USDA Asks Weekly Offers of Beef**

USDA announced that its beef purchase program will be operated on a weekly offer-and-acceptance basis. Offers for frozen boneless beef for the school lunch program must be submitted by midnight of each Monday, with acceptance not later than midnight the following Thursday. USDA wants frozen ground beef, hamburger style; frozen boneless chuck beef for roasts, and frozen boneless diced beef for stew. USDA also invited weekly telegraphic offerings to be received each Monday for frozen dressed carcass beef cut in quarters and wrapped for export to Greece.

### **Asks More Funds for Livestock Reporting**

The Bureau of Agricultural Economics asked a Senate appropriations subcommittee to approve a \$100,000 item in the Agriculture Department budget estimate for fiscal 1954 so it can improve the livestock estimating and crop reporting services.

### **Economic Outlook Good, Experts Say**

The Congressional Joint Economic Committee stated that economic prospects appear good, regardless of whether peace comes in the Korean conflict. The only real economic threat is that unjustified psychological reaction will set in based on the assumption that government buying will drop more than it actually would.

# Wish you



This lord of the jungle can be seen at Lincoln Park Zoo.

Richard Greene and Faith Brook in a scene from "Dial M for Murder," at the Harris. . . . Lovely Helen Hayes, in "Mrs. McThing," enchants every audience at the Erlanger.

*and most likely you will be for* **NIMPA'S** *big convention*

*April 26-29*

**TIMELY PROGRAM — FIRST RATE EXHIBITS — FUN AND HOSPITALITY**

# were here !



Chicago's expansive skyline with Grant Park in the foreground. . . . Miss Loni, juggler par excellence, entertains in the Palmer House's Empire Room.

**T**HE twelfth annual meeting promises to be the "biggest and best" the National Independent Meat Packers Association has held.

Proof of this statement, which appeared more than once in advance bulletins to members, is indicated in the large registration, in the number and quality of the exhibits and in the subjects and the calibre of the program speakers.

For this meeting NIMPA is returning to the Palmer House, which is acclaimed by packers and suppliers alike as the "perfect" convention hotel. Dates of the meeting are Sunday, Monday, Tuesday and Wednesday, April 26, 27, 28 and 29.

The program is somewhat of a departure from previous ones. Those who planned it kept uppermost in mind

the idea of making it more interesting and more vital to packers. As C. B. Heinemann, sr., NIMPA president, told association members: "There is not a topic in the program that you will want to or can afford to miss." Heinemann also advised arriving in Chicago by Sunday in order to have plenty of time to see the exhibits "before the crowds."

Meat packers who are experiencing the growing competition in the meat industry will be pleased to note the emphasis which will be given packaging. A complete forum on prepackaging of meat, with experts on all phases of the subject participating, is a featured program event. Merchandising for greater profits is also a topic of discussion. In addition, it was learned un-

*(Continued on page 42)*

# NIMPA•

## HOSPITALITY HEADQUARTERS

# Welcome!

The corridors and suites on the eighth floor of the Palmer House will be buzzing again this year with friendly activity as meat packing personnel get together with their hospitality hosts, members of equipment, supply and brokerage firms who serve the meat industry. Room numbers listed here as "not known," as well as a corrected list of all hospitality rooms throughout the hotel, will be posted on the NP bulletin board in the foyer off the grand ballroom.

FIRM	ROOM NOS.		
Advanced Engineering Corp. ....	828-29	International Minerals & Chemical Corp. ....	813
Afral Corporation .....	812	International Salt Company, Inc. ....	865
Allbright-Nell Co. ....	810-11	E. G. James Co. ....	807-08-09
American Can Co. ....	not known	Keebler Engineering Co., Inc. ....	not known
Aromix Corporation .....	896-97	Marathon Corporation .....	888
Asmus Bros., Inc. ....	893	H. J. Mayer & Sons Co., Inc. ....	834-35
Barliant & Co. ....	875	Lou Menges Organization, Inc. ....	not known
Basic Food Materials, Inc. ....	not known	Merrill Lynch, Pierce, Fenner & Beane .....	833
Berth. Levi & Co., Inc. ....	884-85-86	Milwaukee Spice Mills .....	847-48
Buildice Co., Inc. ....	841-42	Milprint, Inc. ....	877-78
Central Waxed Paper Co. ....	not known	Mongolia Importing Co. ....	876
Cincinnati Butchers' Supply Co. ....	882-83	Mullinix Packages .....	859
Continental Can Co., Inc. ....	864	Package Machinery Co. ....	880-81
Crystal Tube Corp. ....	not known	Packaginghouse By-Products Co. ....	2228-29-30-31W
Cudahy Packing Co. ....	not known	Petersen-Priceman, Inc. ....	801
Custom Food Products, Inc. ....	894-95	Preservaline Mfg. Co. ....	843-44
Dewey & Almy Chemical Co. ....	890-91	M. Rothschild & Sons, Inc. ....	889
The Dupps Co. ....	804	Sloman, Lyons Brokerage Co. ....	825-26
George H. Elliott & Co. ....	845	H. P. Smith Paper Co. ....	854
Enterprise Incorporated .....	862	John E. Smith's Sons Co. ....	836
Fearn Foods, Inc. ....	814-15	Speco, Inc. ....	819
First Spice Mixing Co., Inc. ....	892	Spencer Kellogg & Sons, Inc. ....	898
The Globe Company .....	831-32	Standard Packaging Corp. ....	879
Griffith Laboratories, Inc. ....	838-39	St. John & Co. ....	827
Phil Hantover, Inc. ....	887	Wm. J. Stange Co. ....	802-03
Heekin Can Co. ....	846	Sylvania Division, American Viscose Corp. ....	816
B. Heller & Co. ....	821-22	Transparent Package Co. ....	860-61
Independent Casing Co. ....	1168-69-70	Visking Corporation .....	850-51-52
		H. G. Weber & Co., Inc. ....	not known



# The PRESCO HYDROJET

See it at  
BOOTH No. 41



For Processing Bacon  
By Curing Brine Infusion

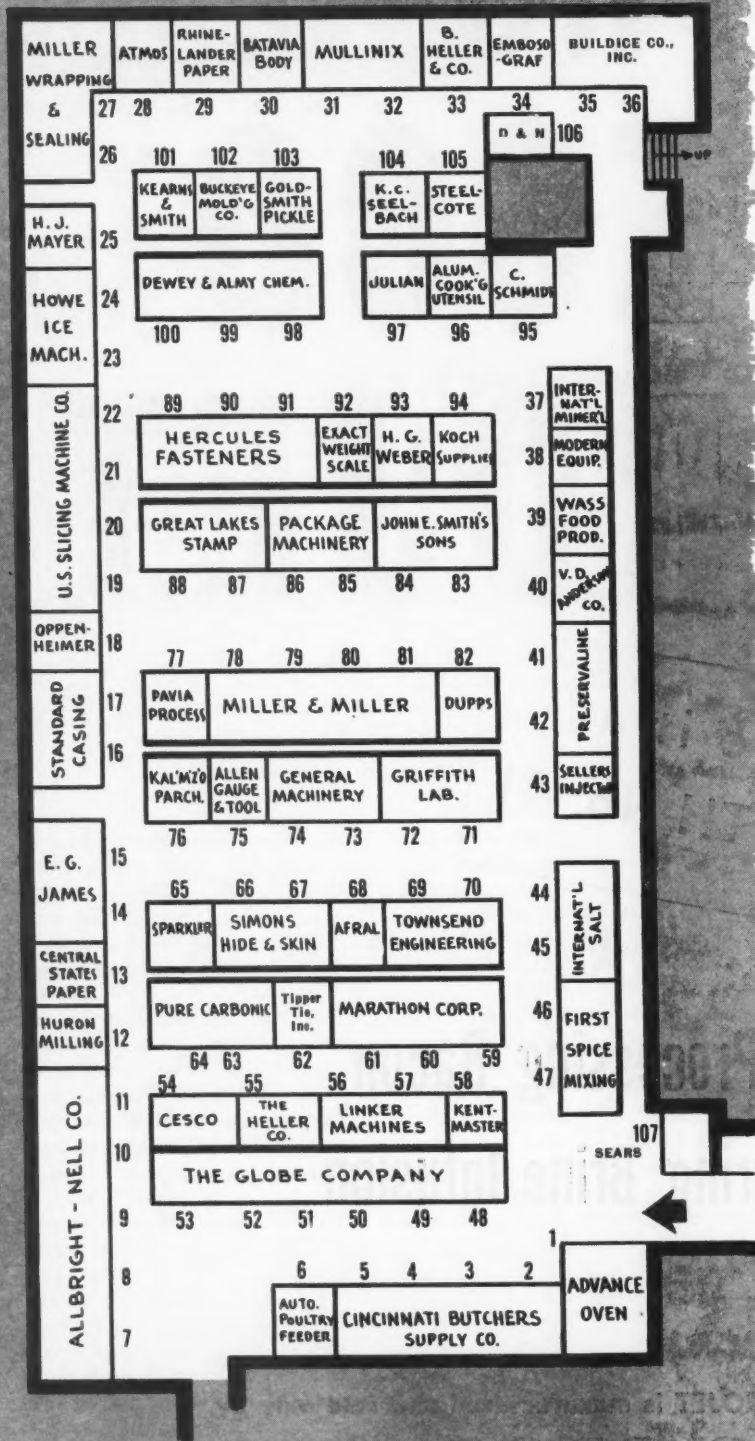


The PRESCO HYDROJET is manufactured and sold only by  
**PRESCO PRODUCTS**

FLEMINGTON, N. J.

# EXHIBITION HALL

THE LATEST IN meat plant equipment and supplies will be displayed in the fourth floor exhibit hall, which is easily reached from the foyer off the Grand Ballroom. The hall will be opened as follows: Sunday, April 26, 2 to 4 p.m.; Monday, 9 to 11 a.m. and 4 to 6 p.m.; Tuesday, 12 to 2 p.m. and 4 to 6 p.m., and Wednesday, 12 to 4 p.m.



Advance Oven Co.	1
Afral Corporation	68
Allbright-Nell Co.	7, 8, 9, 10, 11
Allen Gauge & Tool Co.	75
Aluminum Cooking Utensil Co.	96
The V. D. Anderson Co.	40
Atmos Corporation	28
Automatic Poultry Feeder Co.	6
Batavia Body Co.	30
Buckeye Molding Co.	102
Buildice Co., Inc.	35, 36
Central States Paper & Bag Co.	13
Cesco	54
Cincinnati Butchers' Supply Co.	2, 3, 4, 5
Dewey & Almy Chemical Co.	98, 99, 100
Dohm & Nelke, Inc.	106
The Dupps Company	82
Embosgraf Co. of Illinois	34
Exact Weight Scale Co.	92
First Spice Mixing Co.	46, 47
General Machinery Corp.	73, 74
The Globe Co.	48, 49, 50, 51, 52, 53
Goldsmith Pickle Co.	103
Great Lakes Stamp & Mfg. Co.	87, 88
Griffith Laboratories, Inc.	71, 72
The Heller Co.	55
B. Heller & Co.	33
Hercules Fasteners, Inc.	89, 90, 91
Howe Ice Machine Co.	23, 24
Huron Milling Co.	12
International Minerals & Chemical Corp.	37
International Salt Co.	44, 45
E. G. James Co.	14, 15
Julian Engineering Co.	97
Kalamazoo Vegetable Parchment Co.	76
Kearns & Smith Spice Co.	101
Kentmaster Mfg. Co.	58
Koch Supplies	94
Linker Machines, Inc.	56, 57
Marathon Corporation	59, 60, 61
H. J. Mayer & Sons Co., Inc.	25
Miller & Miller, Inc.	78, 79, 80, 81
Miller Wrapping & Sealing Machine Co.	26, 27
Modern Equipment Co.	38
Mullinix Packages	31, 32
Oppenheimer Casing Co.	18
Package Machinery Co.	85, 86
Pavia Process, Inc.	77
Preservalline Mfg. Co.	41, 42
Pure Carbonic Co.	63, 64
Rhinelander Paper Co.	29
The C. Schmidt Co.	95
Sears, Roebuck & Co.	107
K. C. Seelbach Co., Inc.	104
Sellers Injector Corp.	43
Simons Hide & Skin Co.	66, 67
John E. Smith's Sons Co.	83, 84
Sparkler Mfg. Co.	65
Standard Casing Co.	16, 17
Steelcote Mfg. Co.	105
Tipper Tie, Inc.	62
Townsend Engineering Co.	69, 70
U. S. Slicing Machine Co.	19, 20, 21, 22
Wass Food Products Co.	39
H. G. Weber & Co., Inc.	93

## CONVENTION PROGRAM AT A GLANCE

MONDAY, APRIL 27

### Morning Session

- 11:00—Call to order and report of the chairman, J. E. O'Neill.
- 11:15—Report of the president, C. B. Heinemann.
- 11:30—Report of the treasurer, W. M. Elliott.
- 11:35—Film—The ANCO-Hormel Immobilizer, The Albright-Nell Co.
- 12:00—Hog Immobilization with CO<sub>2</sub>, L. W. Murphy, Geo. A. Hormel & Co.

### Afternoon Session

- 2:00—Whither America, Frank M. Totton, vice president, Chase National Bank.
- 2:30—What Can a Livestock Exchange Do for a Packer, Don Cunningham, secretary, Sioux City Livestock Exchange.
- 3:00—Meat Preservation Through the Ages, a film by American Can Company.
- 3:30—Piercing the Unknown, a film by International Business Machines.
- 4:00—Adjournment for the day.

TUESDAY, APRIL 28

### Morning Session

- 10:00—Introduction of newly elected officers and directors.
- 10:15—Beef Killing on the Rail, L. E. Liebmann, Liebmann Packing Co., assisted by representatives of The Globe Co.
- 10:45—Making Money From Hides and Skins, Paul Simons, Simons Hide & Skin Corporation.
- 11:15—Report of the general counsel, Wilbur LaRoe.
- 11:35—Merchandising for Greater Profits, J. O. Vaughn, Oklahoma City Packing Co.

### Afternoon Session

- 2:00—Prepackaging of Meat, a panel discussion: C. E. Finkbeiner, Little Rock Packing Co.; E. H. Nicholson, U. S. Slicing Machine Co., and N. L. Chaplicki, National Tea Co.
- 4:00—Adjournment for the day.

WEDNESDAY, APRIL 29

- 10:00—Federal Encroachment on the Electric Utility Industry, Frank M. Wilkes, president, Southwestern Gas & Electric Co.
- 10:30—The NIMPA Lard Laboratory, John E. Thompson, Reliable Packing Co.
- 11:00—Know Your Costs So You Can Know Your Profits, Cletus P. Elsen, The E. Kahn's Sons Co.
- 11:30—Fats and Oils and Profits, R. L. McTavish, The Dupps Co.
- 12:00—Final adjournment.

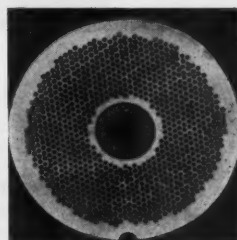
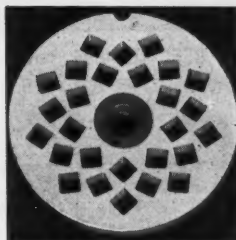


COME UP & SEE US \*

# at NIMPA!

April 26 to 29

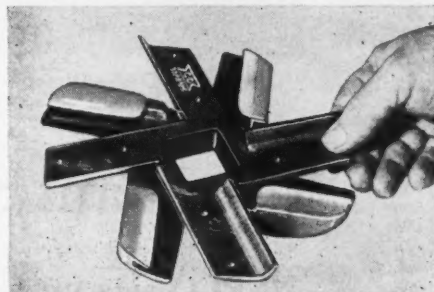
## DIAMOND TESTED... FOR YOUR PROTECTION!



## SPECO C-D GRINDER PLATES FOR ALL MAKES OF GRINDERS

We aren't planning to talk too much business at NIMPA, April 26 to 29 — but if there are any questions you want to ask as to why SPECO grinder knives and plates are the *world's finest* . . . you'll find us in Suite 819, the Palmer House, eager to welcome customers, suppliers and friends.

## SAVE WITH SPECO C-D KNIVES



Now is the time to change to SPECO'S C-D self-sharpening Triumph knives, with lock-tite holder. Easiest to assemble or clean. Guaranteed to out-perform, and out-last any knife on the market. There are six SPECO knife styles . . . a wide range of plate styles. Ask about them at NIMPA, or write for new data folder featuring SPECO'S plate ordering guide.

# SPECO inc.

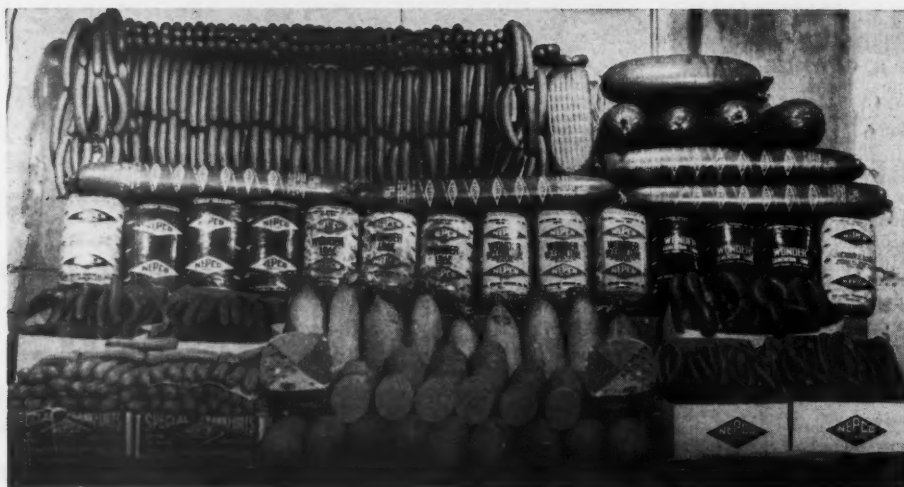
\*HOSPITALITY ROOM—PALMER HOUSE

Suite 819

April 26 to 29

THE SPECIALTY MANUFACTURERS

3946 Willow Street • Schiller Park, Illinois • PHONE: TUzedo 9-0600



BEFORE—Bulk packaged meats to be sold by a butcher.



NOW—Attractive display case units. The customer helps herself.

## New Plant Sold on Prepackaging

**NEPCO sets up high speed dual packaging operation  
in plant just completed in Boston's new market area**

**A** NEW venture within a new plant" aptly describes the luncheon meat prepackaging set-up now in its initial weeks' operation at the New England Provision Co., Inc., Boston. The firm is first of the Boston sausage and meat packing plants to build its new establishment in the Southamptton market area which, since the failure of the Massachusetts Market Authority, is blossoming forth as the new industry district of the Greater Boston area. The sausage kitchen is

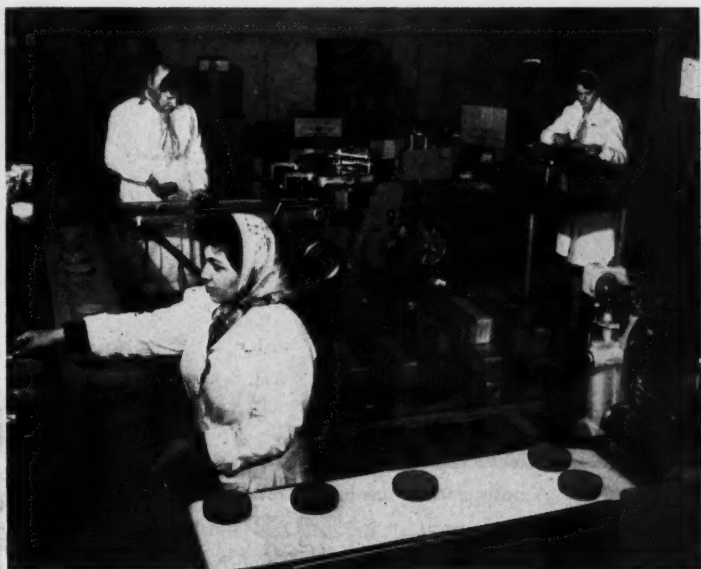
also the first of the New England plants to undertake the large scale production of prepackaged luncheon meats. A later issue of THE NATIONAL PROVISIONER will carry a story describing the new plant.

This year is the twenty-fifth anniversary of the founding of this company. Just as its new building represents progress in plant layout and engineering, so do the new packages used by New England represent new merchandising techniques and packag-

ing procedures. In the conviction that the sausage plant can most economically perform the prepackaging operation, management has incorporated into its packaging setup the latest ideas in engineering and equipment.

Milton Berger, director of sales, states that store-level slicing and wrapping of sausage cannot equal the efficiency and economy of his plant's system. Working with his architects, Henschien, Everds & Crombie of Chicago, with equipment manufacturers



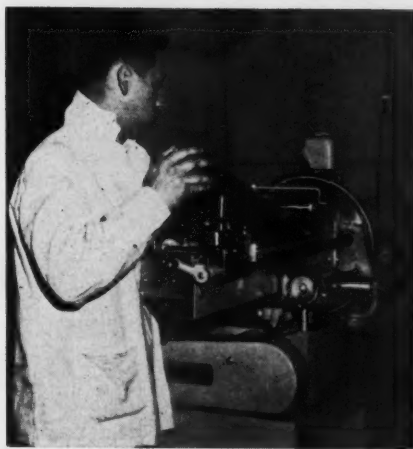


Overall view of slicing, packaging.

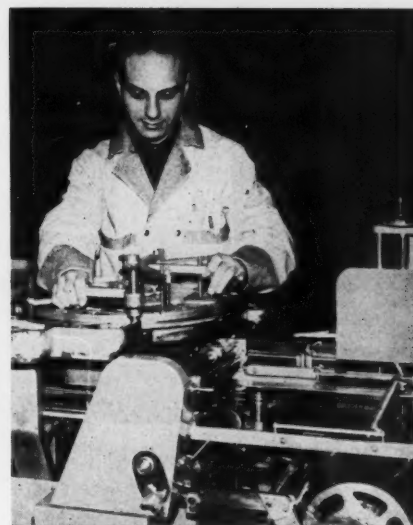
## How Lunch Meats Are Handled



From wrapping to labeling to pack-off station.



Feeding slicer with long product.



Changing head for oval packages.

and also visiting other plants for ideas, vice president Bertram Tackeff has set up what is believed to be the first large-scale, high-speed meat prepackaging operation in New England.

In its layout the packaging department is divided into two sections through an aisle area. On one side, in a space approximately 20 ft. x 30 ft., the sliced luncheon meat is packaged. Product for prepackaging is processed in long molds and, prior to stuffing, is vacuum-mixed to assure product consistency and maximum sliceability. When removed from its molds the product is properly chilled and brought in cage or rack truck lots to the slicing station.

At this station two U.S. 170 G. slicing units cut the product to stack weight count. The count or the weight per stack is a variable which is controlled by machine setting. The sliced stacks are carried by the takeaway conveyor of the slicers to a check scal-

ing belt which carries the stacks from the two machines to a check weigher. Here an operator checks each stack on a Toledo over-under scale. Since the weight of the individual stack has been predetermined by the processing and slicing operations, the checking is a control function which is performed quickly. From the check scaler the stacked meats travel to the wrapping machine feed belt, which, like the slicing machine takeaway belt, is at a right angle to the check weighing belt.

Two operators take the stacks of sliced luncheon meat and place them on greaseproof white boards and then put them in the wrapping machine feed. The plant uses a Wrap-King machine. This unit is capable of wrapping 80 packages per minute. Current production is at the rate of about 40 packages per minute, but management plans to install additional slicing units as the wrapping machine can handle easily the output of four slicers. At this level

of production the plant will package approximately 100,000 8-oz. packages per week, utilizing a minimum of space and labor.

A roller feeds the wrapping material to the unit. The packer is using 300 LSAT cellophane. As the feed brings the stacked meat into position under the eight-pocket, revolving sealer head, the cellophane feeder brings the paper over the meats. Then in unison, a piston head, on which the meat now rests, moves upward into the walls of its cylinder and the cellophane is cut free from the roll. As the product moves upward against the cellophane sheet, the momentary hold by the machine on the sheet, plus the tightness of the clearance between piston and the cylinder wall, draws the sheet tightly over the meat product. As the piston is traveling upward, two tucker arms bring the sheet in toward the center from the back and the two sides. The front of the sheet is tucked into position as it



Complete frank self serve display.



A busy place is the frank packaging line.



Spraying franks prior to peeling.

## How Franks Are Packaged



Feeding linked strands into bank of peeling machines.

is slid off onto a heat sealing element. At the moment the overwrapped stack of sliced meats is in position on the heater element, a multi-ply pad is pressed gently in an on-off cycle on the package to assure heat diffusion over the whole sealing area. The package is then discharged from the overwrapping machine with the rosette side up.

The actual wrapping mechanism of the unit is activated by the on-coming stacked meats as they lift up a guide bar. Empty sections of the feed conveyor pass under this guide bar, no cellophane is cut and the unit makes what might be termed a dry run.

Another feature of the machine lies in its ability to wrap either square or round sliced luncheon meats. The changeover is made within minutes from one type of sliced package shape to another. One man can make the entire adjustment.

The wrapped packages, with their rosette sides up, travel to the label affixing machine. Here, as the packages pass by, a wheel type sealer takes a label and presses it onto each package.

The firm uses Miller & Miller Stop-

Lite labels. These are designed to provide product identification from the label side; each label has a lithographic color reproduction showing the actual product packaged. The label also carries the NEPCO brand legend, product name, inspection legend, stated weight and a large white panel for pricing the unit. The large size of the price panel allows the retailer to mark it clearly with a heavy grease pencil.

An innovation within the label itself is the statement: "To See Meat, Turn Package Over." It is a direct effort to get the consumer to turn the label side up again if, upon examination, she elects to choose another package. The statement, by implication, tells the consumer which is the face up side.

After labeling the package moves to the cartoning station where it is placed in a shipping container. The operator who keeps the slicing machines supplied with the molded product also moves the skid lots of cartons to the order filling station.

Both the sliced luncheon meat and the link packaging operations are located near the dry supply stores where the various labels and coding machines are

housed. For good merchandise control the plant code dates all its packaged product.

The firm's other packaging operations center around its linked products. The area devoted to this operation is approximately 60 x 60 ft. Much of the space is devoted to product storage on rail cages. After processing, the cages of linked product receive a preliminary chill in a special cooler where excess moisture and heat are eliminated. The sausage then is moved into the packaging room. Temperature in the whole of the packaging room is maintained at 45° F. by means of Gebhardt units. The area has rail space for about 96 cages. Product is placed in this overhead rail area in a first-in-first-packaged order. On the other side of the link packaging area is the long packing conveyor which is adjacent to the aisle dividing the two sections. In the front of the room is the bulk sausage packing station.

A battery of three Linker Machine peelers is located at the beginning of the packing conveyor. Although the house features natural casing products,

(Continued on page 98)



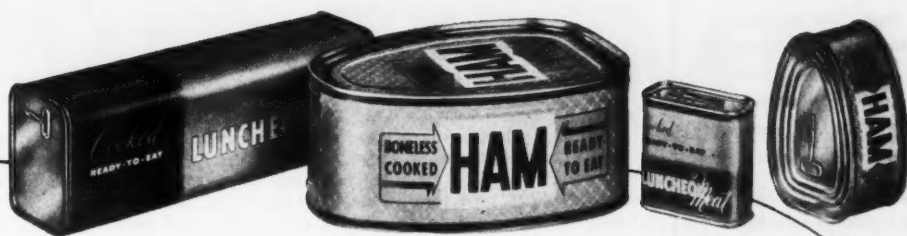
## WE FIT THE LONG AND THE SHORT AND THE TALL

Just as Continental offers a variety of first-class cans for meat products, so we have a variety of helpful services for the people who pack them. Our entire operation is based on the idea of giving each customer service that is *hand-tailored* to fit his individual requirements.

That means more than giving you the right container for your product

and processing methods. You get deliveries scheduled to your needs and not to our convenience. Research, engineering and trouble-shooting services are available in the amount you need—when and where you want them.

Why not give our Tailor-Made Package Service a trial? We're sure we can fit your requirements right down to the last button.



## CONTINENTAL CAN COMPANY

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**PACIFIC DIVISION**

Russ Building, San Francisco 4



## SCALDING

### WIRE-HAIRED HOGS?

## OAKITE

does it—

faster!

(see page 17)



**FROM 170 to 233** hogs an hour—that's the increase one packer reports after changing to an Oakite scalding solution. Another reports only 7 out of 647 hogs killed were retained for further shaving.

Potent Oakite solution quickly softens bristles, speeds hair removal. Even wire-haired hogs come out clean, free of scurf, easy to handle. Other advantages, too: no damage to hides . . . less drag-out of solution . . . no insoluble deposits on equipment . . . scalders stay clean.

**FREE BOOKLET** tells all about Oakite hog scalding—tells how to clean smokehouse walls without scraping; how to clean 500 trolleys an hour; how to cut hours off cleaning time with the Oakite steam-detergent gun. Ask your local Oakite Technical Service Representative for your copy, or write Oakite Products, Inc., 20A Rector St., New York 6, N. Y.

SPECIALIZED INDUSTRIAL CLEANING  
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MATERIALS • METHODS • SERVICE

Technical Service Representatives Located in Principal Cities of United States and Canada

## NIMPA Convention

(Continued from page 31)

officially that almost half of the companies having exhibits manufacture packaging machinery or packaging materials.

Another effort to make the program particularly significant is evidenced in the number of visual aids to be employed. At least four slidefilms or movies will be shown during the pro-



LIEBMANN



THOMPSON



McTAVISH



HEINEMANN

gram, besides those included in exhibits. And many of the speakers plan to use charts or other visual material with their talks.

Foremost among the films is one of great interest to the industry, the ANCO-Hormel Hog Immobilizer film.

The showing of International Business Machine's new film entitled "Piercing the Unknown" will be virtually a premiere as far as a business group is concerned. It deals with the development of the electronic calculator.

The American Can Co.'s film on "Meat Preservation Through the Ages" also has a place on the program.

Colored slides will be used by John Thompson, president, Reliable Packing Co., in his discussion of the association's Lard Laboratory. Incidentally, this program, now in its third year, has enabled many participating packers to improve their lard. In the last six or eight months Thompson said there has been increased interest in the program, due principally to the somewhat improved position lard has enjoyed.

In its hospitality room, The Globe Co. will have on hand its movie of beef

killing on the rail which it will gladly show to interested packers.

Another highlight of the program will be a discussion of how to turn hides and skins into real money instead of a losing by-product. Paul Simons, Hide & Skin Corporation, Boston brokerage firm, is the speaker. He will substantiate his stand that small packers, who often complain that they must sell their output of hides and skins for less than larger competitors, have only them-

selves to blame. Though there is no "magic formula" that will turn the trick, Simons will advocate ten steps which he believes are so easy of achievement that "to ignore them is needlessly to cut down on important sources of income." Simons will also describe a new non-profit service whereby his trained men will assist any packer in the United States, Mexico or Canada to improve take-off, cure and delivery. The company will maintain a display booth at the convention to illustrate the right and wrong ways of handling hides.

Cletus Elsen, The E. Kahn's Sons Co., Cincinnati, will present some new ideas in the field of cost accounting. It will not be a technical talk, he promises. His remarks will relate to practical rather than theoretical accounting standards.

Also speaking on industry by-products, R. L. McTavish, The Dupps Co., will deal with fats and oils. Since his theme, in general, will be "how to make money out of inedibles," he should be assured of a large, attentive audience.

One of the country's well-known and popular speakers is also featured on the program. Frank M. Wilkes, president of

## it pays to be PARTICULAR



use



You'll receive greater value for your beef shroud dollar when you buy TUFEDGE with distinctive blue stripes marking its rip-resisting pinning edge. Strong, highly absorbent TUFEDGE gives better, faster fit . . . outlasts all other shrouds 5 to 1.



**THE CLEVELAND COTTON PRODUCTS CO.**

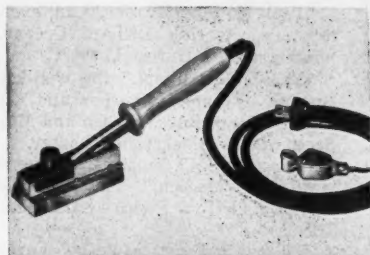
CLEVELAND, OHIO

CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO





Do your own beef grading with the No. 200 Grade Marker. Trade marks accurately duplicated. Fountain Ink roller.

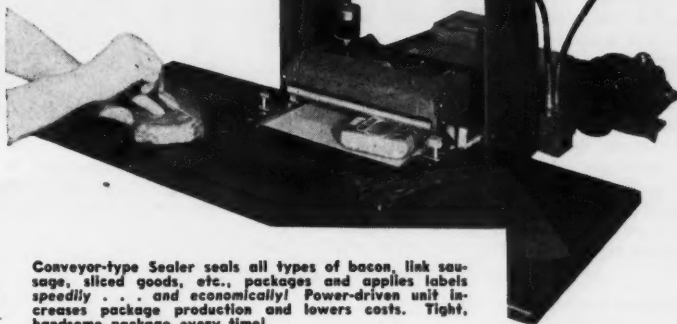


HS-5 Hand Sealing Iron features adjustable thermostatic control. Light weight, balanced design permits continuous use with least effort. A real performer.

## In the Meat Industry GREAT LAKES leads in Branding . . . and Packaging!

For positive, economical, sales-appealing identification for all your branded and packaged meats and meat products . . . GREAT LAKES EQUIPMENT offers the utmost in satisfaction!

See us at NIMPA or write for information



CS-17 Unit seals cello, Pliofilm, etc. . . . handles any package to 9" wide, 3" thick.

Conveyor-type Sealer seals all types of bacon, link sausage, sliced goods, etc., packages and applies labels speedily . . . and economically! Power-driven unit increases package production and lowers costs. Tight, handsome package every time!

# GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK ROAD  
CHICAGO 18, ILLINOIS

# WELCOME!

You are most cordially invited to come and see us at our hospitality room. For you the door is always open. Come in to talk, or rest . . . or just to say "hello". We'll be looking forward to seeing you in room 893 at the Palmer House.



## ASMUS BROS. INC.

Spice Importers and Grinders

523 EAST CONGRESS • DETROIT 26, MICHIGAN

the Southwestern Gas & Electric Co., has first hand knowledge of how the government can move in on private industry. He is expected to discuss the problem frankly.

Frank M. Totton, vice president of the Chase National Bank, will speak on "Whither America." Totton is noted for his ability to present worthwhile information in an entertaining manner.

The functions of livestock exchanges and how they benefit the packer will be told by Don Cunningham, well-known secretary of the Sioux City Livestock Exchange. Cunningham is a well-informed speaker and his remarks will be of wide general interest.

Besides the program proper and the chance for packers to get together informally, the exhibit is regarded as the third benefit to be gained from attending the convention. This year's display will not only be the largest to date but will be more dynamic and interesting than previous shows, the planners promise. The committee in charge discouraged static exhibits. As a result, the majority will be moving or "working" displays.

In connection with the exhibit, THE NATIONAL PROVISIONER offers one of its most useful and appreciated convention services. As usual, it will supply conventioners with a complete, accurate directory of all exhibits and hospitality rooms.

This year NIMPA is publishing a 16-page program which contains considerable information besides the program material: A floor plan of exhibits as well as a brief description of each booth; a list of hospitality rooms located on the eighth floor of the Palmer House; a list of NIMPA's associate members, plus the non-member exhibitors and hospitality room holders, and NIMPA's lineup of officers.

Registration is running far ahead of the same time a year ago, the NIMPA headquarters in Washington reported. At the same time the association advised packers who had not already made reservations to send them in at once and thus save time and trouble at the registration desk. Packers have been requested to supply the names of the people from their companies who are attending so that badges containing their name and company may be prepared in advance.

The annual dinner will be Tuesday evening in the Grand Ballroom of the hotel. The meal will consist of one of the roast beef dinners that have made the Palmer House cuisine famous throughout the world. The "piece de resistance" will be the renowned "Waiter's Parade," featuring this time "illuminated cherry ice cream log."

However, NIMPA is quick to advise that there is much besides food to be enjoyed at this affair. In fact, for just \$10, this promises to be one of the few "bargains" you'll find in food and entertainment in Chicago. Make your reservations early!

Music for dinner, dancing and enter-



Kitty Kallen, charming radio, television and recording singing star, is featured in the Palmer House's Empire Room revue. She will also appear at the NIMPA dinner on April 28.

tainment will be furnished by Lew Diamond's orchestra. This group performs regularly on radio and television, as well as on stages and bandstands.

Other acts include Johnny Bachemin, versatile pianist, humorist and dancer, and Nip Nelson, impressionist.

Several events especially for women attending the meeting have been arranged by Miss Josephine Mutter, who has handled these programs in the past. On Monday afternoon there will be a tea and entertainment in the Palmer House. Miss Helen Malone, satirist, will present a skit entitled "Inside Radio & TV." On Tuesday, a luncheon has been arranged at the Chicago Art Institute.

Tickets of admission to the Merchandise Mart will be provided to all women attending, and tickets to radio and television shows originating in Chicago will also be available. Miss Mutter will help secure tickets to the stage shows currently playing in Chicago. in the next column will be found



Charles Lang and Joan Sinclair have featured roles in the comedy hit, "The Male Animal," with Buddy Ebsen and Martha Scott, at the Blackstone.

a listing of shows and other sports and amusement suggestions.

No committee meetings are scheduled during the convention other than a meeting of the old and new board members. This will be held Monday at 4 p.m.

\* \* \*

Extra-curricular convention activities are always abundant in Chicago. Listed here are some of the places to go and things to do in the Windy City.

The inimitable Helen Hayes stars in a delightful comedy, "Mrs. McThing," by Mary Chase. Jules Munshin is co-starred and the play may be seen at the Erlanger.

"Dial M For Murder," an exciting mystery, starring Richard Greene, is playing at the Harris Theater.

"The Male Animal," the well-known comedy by James Thurber and Elliott Nugent, stars Buddy Ebsen and Martha Scott at the Blackstone Theater.

Irving Berlin's musical of the year, "Call Me Madam," features Elaine Stritch and Kent Smith at the Shubert Theater.

The original cast of "New Faces of 1952," a musical review by Leonard Stillman, is coming to the Great Northern on April 29. Mail orders are being taken now.

*Ticket prices in most Chicago theaters are about the same and range as follows: \$4.40, \$3.80, \$3.10, \$2.50, and \$1.85. Orchestra and mezzanine tickets for "Call Me Madam" are priced at \$5 and \$4.40.*

Orchestra Hall plays host to William Warfield, star of Porgy and Bess, at 3:30 p.m. April 26.

The Palmer House, convention headquarters, presents songstress Kitty Kallen, Sharkey and his Dixieland band, comedy dancing by Johnny Bachemin, juggling by Miss Loni and Eddie O'Neal and his orchestra. The lovely Merriel Abbott Dancers complete the Empire Room entertainment program.

The Conrad Hilton Boulevard Room is featuring "Skating Piper" and Frankie Masters and his orchestra. The Edgewater Beach Hotel is again presenting the "international" star Hildegarde.

Zooparade, the popular television show, originates at the famous Lincoln Park Zoo. A visit to the Zoo on Sunday may give you an opportunity to see the animal stars in action. The Zoo is open every day and there is no admission charge.

Horticulturists will find a wealth of beauty at the Garfield Park and Lincoln Park conservatories. Visiting hours are from 8 a.m. to 5 p.m. and no admission is charged.

The Art Institute is featuring the paintings and sculpture of Leger and the Adler Planetarium is presenting the show "Other Worlds" during the month of April. Admission is free Wednesday, Saturday and Sunday and a nominal fee is charged other days.

The Chicago Academy of Sciences, Chicago Historical Society, Natural

# Accepted

**as the new standard for  
pre-sliced meat packaging**



# Flex-vac

**transparent  
vacuum  
packaging**

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Extra protection is a profitable investment that pays real dividends in reduced damage claims, and reduced packaging time.

Through every channel of distribution—from factory to warehouse to retailer, by train, truck or plane—Gaylord quality control and scientifically engineered design assures shipping containers that provide safe delivery of your product.

Gaylord's Research and Engineering Division is at your service. Check with sales office nearest you for latest developments in packaging for your industry.



*Their unseen quality gives you an extra margin of safety.*

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CORRUGATED AND SOLID FIBRE BOXES • FOLDING CARTONS • KRAFT BAGS AND SACKS • KRAFT PAPER AND SPECIALTIES

History Museum, Museum of Science and Industry, the Oriental Institute and the Shedd Aquarium are open every day and offer interesting sights for the interested visitor.

Baseball enthusiasts will find the Chicago White Sox of the American League playing the Washington Senators at Comiskey Park on April 28 and 29. The New York Yankees will play the Sox for the balance of the week. Tickets may be obtained by writing to Comiskey Park.

Racing fans may travel to Maywood Park to see the night harness racing at 8:30 p.m. or they may wish to take in the racing at Sportsman's Park at 2:00 p.m.

Chicago proper and the surrounding areas have some of the finest fairways in the country that are easily accessible for golfing enthusiasts.

• • •

### Meat Industry is Victim Of Unfair Comparison

The meat packing industry seems to be plagued with unfair advertising by manufacturers of other foods who compare their products to some meat products, to the discredit of meat. A recent example is a newspaper ad in which the American Sugar Refining Co. pictures five teaspoons of sugar and one frankfurter and states in large type that sugar is less fattening.

Both the National Independent Meat Packers Association and the American Meat Institute have written the company protesting the unfairness of this type of advertising. NIMPA's general counsel wrote, in part:

"We are all proud of our American system of free enterprise. The best feature of the system is the honesty and fairness with which it operates. Any hits below the belt hurt the system. You have hurt the system by giving the public the impression that they should avoid frankfurters because they are more fattening than sugar. We do not think that it is fair play for a reputable company like yours to stoop to hurting others in order to help itself."

### Burns & Co. Reports Record High Net Income

The highest peacetime income in the history of Burns & Co., Ltd., is disclosed in the annual report for 1952.

R. J. Dinning, president, attributed the record to the increased output through Canadian packing plants during the United States embargo on livestock following the foot-and-mouth outbreak in February 1952.

The 1952 income increased 25 per cent over 1951. Overall total profit including dividend from subsidiaries increased from \$690,094 in 1951 to \$898,198. The 1952 net profit of \$634,435 from packing plant operations alone was equivalent to 57¢ on each \$100 of sales.



## Wilsil, Limited, Reports Higher Net Income

Consolidated operating profit of Wilsil, Limited, Montreal, increased substantially in 1952 for the fourth consecutive year. Net earnings for the period amounted to \$237,866, equal to \$1.73 a share, compared with \$189,250, or \$1.39 a share in 1951.

Provision for depreciation in the latest period amounted to \$98,886 against \$118,274 in the previous year, and income taxes were \$273,500 compared with \$205,067. Balance at credit of surplus account at the year-end stood at \$2,530,265 compared with \$2,458,089 on December 29, 1951.

Current assets at the end of 1952 were sharply lower, at \$3,305,772 against \$4,329,253, but the drop was more than offset by a decrease in current liabilities, to \$548,468 from \$1,655,326. Working capital as a result of these changes advanced to \$2,757,303 from \$2,673,927 a year ago.

The report of the directors, signed by F. K. Morrow, chairman of the board, and A. R. Duckett, president, stated that plant improvements were made during the year and will result in more economical and efficient operation.

## Surplus Corn Proposal

Representative Franklin D. Roosevelt of New York said at a Jefferson-Jackson Day banquet last week that he would soon propose to Congress that surplus corn be released and sold for feeding purposes "in direct ratio to the price of beef." He said the price of the CCC's surplus corn would be determined exactly by the price of beef at major livestock markets.

*Easy Fixin'... Happy Eatin'...*

...with

**PLUMP**

**JUICY**

**DELICIOUS**

**YOUR NAME**

**'OLD-TYME' (Natural Casing)**

**FRANKS**



**BEST PICK for a Picnic**

These Natural Casing products **POP** with every bite... because the skin locks the flavor in!

**SERVE THEM TODAY!**

TO HELP SAUSAGE processors cash in on the large volume frankfurter months ahead Oppenheimer Casing Co. is offering, at low cost, these posters in two colors. They play up the popularity of natural casing franks in the home and at picnics. The manufacturer's name will be included.



"Semaphore"—or, "STOP-and-go" cooling is found in truck refrigeration *only* with THERMO KING units. When your cargo needs cooling, the engine starts. When desired temperature is reached, the engine stops. *Only* THERMO KING refrigeration units can give you this money-saving advantage because *only* THERMO KING has a *patented* starter-generator and the special electrical circuit that makes "STOP-and-go" cooling possible.

Without this unique feature in a truck refrigeration unit, it is necessary to run the engine *all the time* . . . slowing it to idling speed when cooling is not called for.

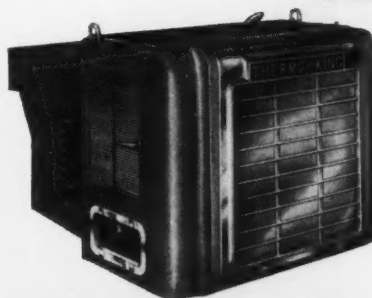
THERMO KING'S "STOP-and-go" operation cuts these unnecessary fuel costs . . . reduces engine maintenance. Saves you money!

**"semaphore" cooling is exclusive with**

**THERMO KING**

**TRANSPORT REFRIGERATION UNITS**

**EXCLUSIVES!!**



- One piece package—easy to install.
- Fully automatic hot-gas defrost.
- Combination starter-generator.
- Original Counterflow cooling coil.
- Nation-wide, Factory Trained Service

**U. S. THERMO CONTROL CO.**



**World's Largest Builder of Gasoline Engine Powered Refrigeration Units.**



**Sales and Service in All Principal Cities**

**MAIL THIS COUPON TODAY**

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44 South 12th St., Minneapolis 3, Minn.

Gentlemen: Please send immediately complete information regarding Thermo King mechanical Refrigeration for trucks and trailers.

Firm \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ Zone \_\_\_\_\_ State \_\_\_\_\_

# PLANT OPERATIONS

IDEAS FOR OPERATING MEN



Route truck cooled with natural ice.

## How Natural Ice Cools Meat Vehicles

The Air Induction system of truck refrigeration permits the use of natural ice in meat delivery. The system offers the inherent advantages of natural ice, namely, a temperature within the 40 to 45° F. range, a moist cold with humidity of 85 to 95 per cent, low initial installation cost, no maintenance charges, constant washing of the air and a low daily refrigeration cost.

The induction unit is installed in the front of the truck body and its small electric motor is wired to the truck battery via the ignition. Warm air rising in the truck is drawn into an intake vent mounted near the ceiling, flows down a duct and over the ice which cools and washes the air, exits near the floor, and flows around the cargo. Through this air movement pattern, all the air in the truck is rewashed every two or three minutes.

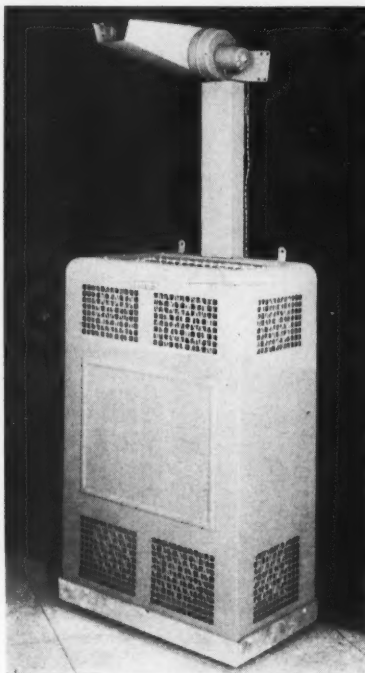
The power requirement for the blower is equal to that of an auto heater.

Induction units are available, ranging in capacity from 125 to 450 lbs. of ice and they can cool insulated truck bodies up to 700 cu. ft.

It is claimed that the unit will use about 60 per cent of its ice capacity every 24 hours. For example, a 250-lb. capacity unit would consume about 150 lbs. daily or about \$1 of ice.

The technique of natural ice refrigeration can be used with night loading operations. When the truck is loaded with meat products, the ice is placed in the air conditioner and the motor operated for about 15 minutes. This performs the initial cold pull down. After the motor is stopped the cooling process continues by itself for the truck body literally becomes a storage ice box.

A wide drip pan under the ice com-



Air Induction unit.

partment catches condensate and melted ice and drains them beneath the truck. Maintenance is practically nil as the unit's only moving part is the fan motor.

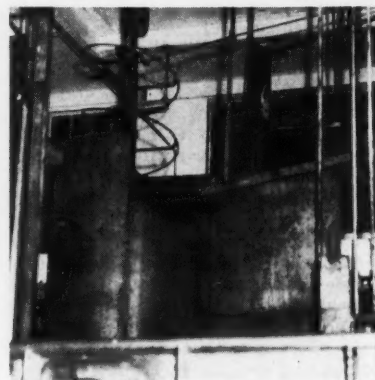
The units are manufactured by Air Induction Corp., New York City.

*Heavy hogs make less efficient use of feed than light hogs and yield less of the more desirable cuts of meat.*

## Use Spiral Drop to Return Shackles Safely

How to get the trolley back to the shackling area is a vexing problem for both hog and beef plants. Hog dressing operations are conveyORIZED in many plants and the shackle is freed when the hog is lowered into the scalding tub. In the average installation, the shackle is placed on a rail or rod with a sharp decline and the shackle travels back to the shackling area by sliding.

Objections to this practice are twofold. First, not infrequently the path of the return rail traverses some work



area and presents a minor safety hazard. Secondly, the sharpness of the decline often gives the shackle a momentum which contributes to its breakdown.

In the conventional beef dressing set-up the shackle is removed when the carcass is placed on the pritch plate and is trucked back to the shackling station.

In installing its new rail beef dressing operation the Liebmann Packing Co. of Green Bay, Wis., solved the shackle return problem in an ingenious manner and the technique might well be used by hog dressing plants.

Confronted with the fact that the shackle was removed at a height of about 14 ft., and that it would have to move back through a working area, Herbert Liebmann, jr., plant engineer, decided to employ the return leg of the bleed conveyor to carry the shackle back to the dry landing area.

Once the animal is freed of the shackle (See THE NATIONAL PROVISIONER of February 7, 1953) the shackle is pushed by the finger of the conveyor onto a rod on which the frame of the shackle rides. When return flight of the conveyor approaches the stunning area, the rod makes a decline of about 10 degs. It then comes to a spiral well way which is enclosed with light metal sheeting around the bottom section. The spiraling allows the shackle to descend gradually.

The outer shell prevents the chain end of the shackle from inadvertently striking any employee. The spiral is carried down to almost floor level so the shackle has no free fall in which to build up impact. The shackle, in traveling down the spiral, makes sufficient noise to warn the worker.



### Same Electric Lift Trucks Handle Skids and Pallets

At the Oscar Mayer & Co. plant in Davenport, Ia., products and materials are handled on both skids and pallets. The use of separate trucks to handle each type of load would prove a costly equipment investment and probably jam the aisles of this busy plant with too many vehicles.

Barrett-Cravens Co., Chicago, developed a hinged super-frame for its Pallet Ox truck which allows the vehicle to handle either pallet or skid loads. The photo at left shows the truck with

super-frame down, ready to take on a skid load. The frame, held by a plunger type latch, moves up and out of the way allowing the truck to pick up a pallet load, right photo.

The truck shown here has a full 4-in. lift, fork lengths from 36 to 60 in. and is available in 4,000 or 6,000 lb. capacity. It lifts its load and travels electrically. The operator walks along with the truck and controls its various movements by pushbuttons located in the handle.

### Slice Bacon in Half for Half-Pound Package

Something new in sliced bacon, a half pound package featuring half slices has been introduced by Deerfoot Farms Co., Southborough, Mass. The packer stresses



the convenience of the new half slices for small pan frying.

In packaging, the machine sliced bacon is cut in two and placed upon a grease proof baseboard. The printed cello overwrap has a window panel. The half slices are placed with the center ends facing the top of the window, thus displaying the meaty portion of the bacon to best advantage. This technique also permits aligning the bacon with the baseboard by squaring the slices with the edge of the board. In placing the slices on the board the slices are placed crosswise, that is from top to bottom instead of lengthwise.

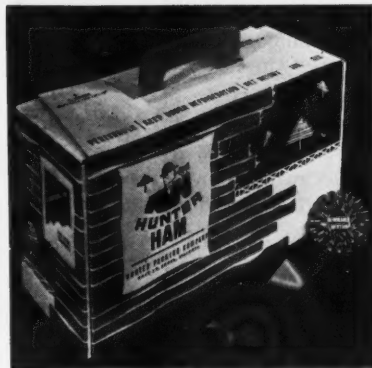
The overwrap is printed in "meat" red with white as a supplemental color. The front of the overwrap carries the packer's brand identity, inspection legend, weight and a price panel. The fact that the slices are new half slices is featured along with the bacon's old hickory smoked flavor.

The outer edges of the package are

marked with a cut line along which the consumer is advised to cut to form a flap which then can be pressed down over the remaining portion of the package.

The back side of the overwrap carries suggested methods of preparing the bacon and again stresses the newness of the product.

Obviously, the half slices permit a more rectangular package to which consumers are accustomed with other foods. The printed overwrap cello sheet is furnished by Milprint, Inc.



A CARRY-HOME HAM CARTON used by Hunter Packing Co., E. St. Louis, Ill., won an honorable mention prize in the Carry Home Packs Class of the first annual Fibre Box Association Box Competition. This carton has a patented handle for convenient carrying, can easily be folded into a box. It is made by the Hinde & Dauch Paper Co.

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is  
Proof  
of  
Confidence*

So we can  
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### Milwaukee Spice Mills

1820 SOUTH FIRST ST. MILWAUKEE 4, WIS.

Importers

Soluble  
Seasonings

Custom  
Blending

Technical  
Service





## MID Directory Changes

The following directory changes were announced by the Bureau of Animal Industry, USDA, on April 1:

**Meat Inspection Granted:** Mark Herbst, Inc., 222 Frelinghuysen ave., Newark 5, N. J.; Alan Beef Co., 137 Franklin ave., Scranton 3, Pa.; Poletti Sausage Co., 428 Pacific ave., San Francisco 11, Cal.; Eatwell Provisions, Inc., 646 Bergen ave., Bronx, New York 55, N. Y.

**Meat Inspection Withdrawn:** K. Shapiro, Inc., 1531-33 Winder st., Detroit 7, Mich.

**Change in Name of Official Establish-**

**ment:** Standard Beef, Inc., 151 Cedar ave., Scranton 5, Pa., instead of Standard Beef Co.; Rufino Ruiz, Estate st. Johns, Christiansted, St. Croix, V. I., instead of Charles O. Schuster, P.O. Box 140; Warner Poultry Co., Inc., 3137 E. Vernon ave., Los Angeles 58, Cal., instead of Warner Provision Co.; North American Packing Corp., 77-79 S. Market st., mail, 93 S. Market st., Boston 9, Mass., instead of Bornstein Co.; Peoples Packing Co., Yerington, Nev., instead of Peoples Market.

*The world population is expected to double, or reach 5,000,000,000, in the next 70 years.*

## Study of Foreign Trade Urged by Allan Kline

Allan B. Kline, president, American Farm Bureau Federation, urged Congress to set up a bipartisan commission to study the whole problem of international economic relations. This should precede working out a sound international trade program between the United States and its allies, he said. He spoke before the Senate agricultural committee, which is investigating the effect of agricultural imports and exports on domestic farm programs.

Meanwhile Kline suggested that Congress extend the Reciprocal Trade Agreements Act for another year, modify the "Buy American" policies to enable allied nations to increase their dollar earnings, simplify customs procedures and promote offshore procurement of supplies for the military.

Kline emphasized that U. S. agriculture must sell one tenth of what it raises.

Secretary of Agriculture Ezra Benson reiterated before a House agriculture subcommittee what he had advocated recently before the Senate agriculture committee; namely, broadening and strengthening import controls on agricultural products to protect domestic farm price-support programs. President Eisenhower has already taken steps to restrict imports of certain farm commodities, by revising and strengthening Section 22 of the Agricultural Adjustment Act.

## BOOK REVIEW

**STARCH, ITS SOURCES, PRODUCTION AND USES**, by Charles A. Brautlecht. Reinhold Publishing Corporation, New York. 408 pages, illustrated. Price, \$10.

This book assembles into one volume all the basic information of the sources, technology and uses of starch. Latest processes and equipment used in all types of starch production are described in detail.

After discussing the major starch sources, the book deals with modified starches; applications of starch; analysis of starch and methods of analysis for starch content, and with physical and chemical characteristics of starch and its derivatives.

## Financial Notes

John Morrell & Co., Ottumwa, Ia., declared a dividend of 12½¢ a share on its common stock, payable April 30, 1953, to stockholders of record at the close of business April 10, 1953.

## Dry Milk Institute Convenes

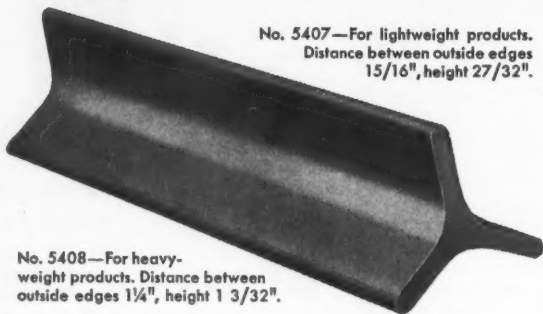
Home economists and food specialists are listed as guest speakers for the twenty-eighth annual meeting of the American Dry Milk Institute. It will be held April 21 and 22 at the Edgewater Beach hotel, Chicago.

# WEAR-EVER

## Aluminum

## SMOKE STICKS

No. 5407—For lightweight products.  
Distance between outside edges  
15/16", height 27/32".



No. 5408—For heavy-weight products. Distance between outside edges 1¼", height 1 3/32".

These gleaming Wear-Ever aluminum smoke sticks have been specially constructed so that the meat hangs free, with a minimum of contact. This eliminates unsmoked "spots". Wear-Ever aluminum smoke sticks don't warp, sag, splinter or break. And they last indefinitely, thus cutting your replacement costs to almost nothing.

In addition, Wear-Ever aluminum smoke sticks are sanitary, friendly-to-food, and won't rust. Their rounded inside corners make them easy to clean and keep clean. And their amazing lightness makes it easy to move the racks. Available in any length you require.

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☐ Have representative see me about your smoke sticks

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TITLE.....

Fill in, clip to your letterhead and mail

A complete line for meat packers, canners and sausage manufacturers, including



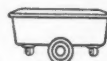
KETTLES



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PANS



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# IMPORTANT ANNOUNCEMENT TO PRODUCERS OF GLUE AND GELATIN

Significant economies result from the use of the Chayen Continuous Cold Degreasing Process on **Pig Skins and Bacon Skins**

- Complete collagen recovery without degradation.
- Greater recovery of top quality fat.
- Degreased skins are of proper size for glue and gelatin making.
- Low production costs.

When you degrease cold, you maintain *all* of the qualities of *all* of the constituents of the fat-bearing material. The Chayen Process degreases without degradation.

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Fred Henn, "Uncle Fritz" to fellow employees, talks over company problems with Chris Finkbeiner. Henn is maintenance superintendent.

## Workers Know The 'Score' at Little Rock

By INEZ H. McDUFF

**I**F YOU tell your employees what you are trying to do and how your business operates, they'll pitch in and help you get the job done."

This is the philosophy of Chris Finkbeiner, second-generation president of the Little Rock Packing Co., Little Rock, Ark. The company's production and sales records prove that it works.

The firm's 126 employees are never surprised if they are called into a group meeting during any working day, nor does it seem unusual to them if time out from work is taken for a group picture with a national meat organization committee and a little informal discussion of plant procedures.

At least once a month a company-wide meeting is called in the large recreation room only a few steps from the main loading dock. Prepared speeches are ruled out. Information is the order of the day. The man on the floor may be a salesman, an office employee, a truck driver, or one of the three Finkbeiner brothers, but whoever he is, he doesn't make a speech.

Even the newest Finkbeiner employee knows, when he leaves the meeting hall, the company will display its Arkansas Maid products at the state's newest supermarket the following week, or how well the firm's products were received at freezer counters by housewives in a half-dozen Arkansas towns the day before.

Wide use is made of 8x10 photographs. They are passed around at

meetings and pinned to bulletin boards to show how the plant's products are being merchandised.

The Finkbeiners believe, and preach it as business gospel, that if you can show an employee why it is important to put out the best available product for the money and induce the public to select it in preference to others, the worker will help you reach both goals. The long tenure of many of Little Rock Packing's most skilled workers indicates that an employee who is informed about his company's business also is a stable employee on the job.

"Just show them that their chance at steady employment, good working conditions and advancement depends on our putting our product into the hands of our customers in top condition, and they will recognize that our success means their success too," Chris Finkbeiner declared. "The consciousness of shared responsibility and shared benefits is a powerful force in keeping a plant crew at its best."

Finkbeiner employees see the unfavorable things, too. When a company truck is occasionally wrecked on the highway, a photographer is rushed to the scene and a complete picture record is made. Every photograph of the wreck is shown to the employees, and every fact is reported. It's a sermon in safety, delivered without preachment and blame for the accident is laid where it belongs, without favor.

One of the most eloquent accident

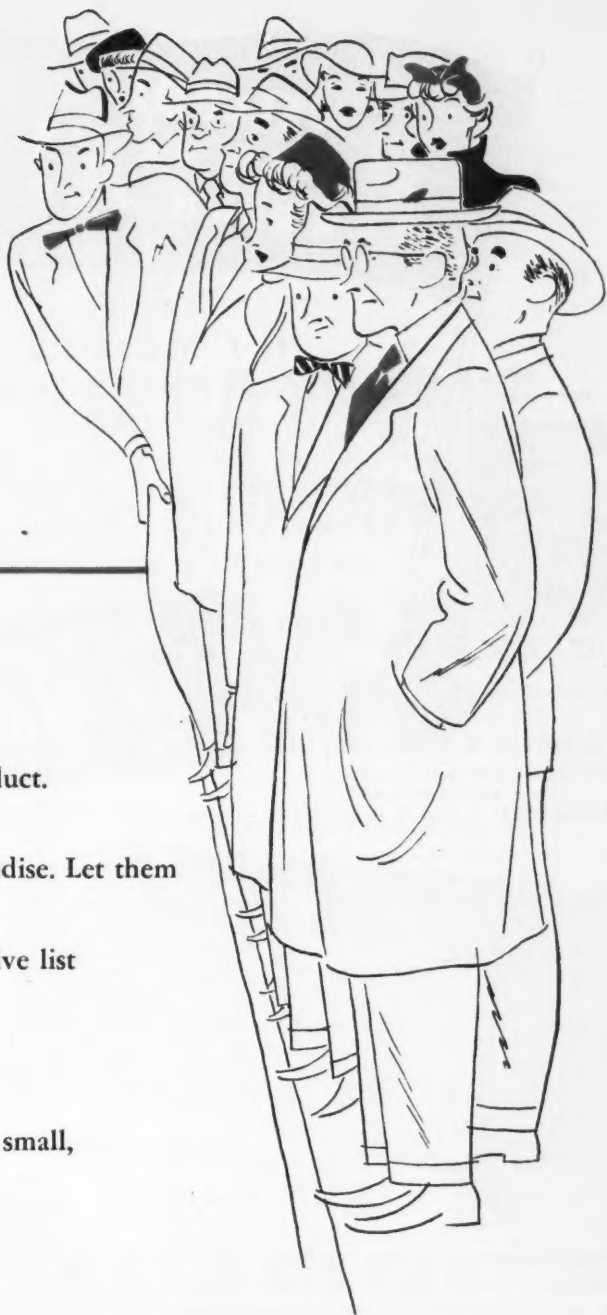
sequences ever shown in pictures at the Finkbeiner plant also proved to the employees that company officials were first to reach the scene of that particular crash and take the injured driver to a hospital. A Negro truck driver was involved in a downtown traffic accident in Little Rock at the peak of the 5 p.m. rush, but refused to leave his truck until plant officials arrived. Within a matter of minutes, police officers had cleared the way for Chris Finkbeiner's car in the crowded street. In one photograph the frightened driver was stubbornly staying with his truck. In the next, taken from the second floor of an office building, two of the Finkbeiner brothers were carrying the injured man to Chris' car, in which he was taken to the hospital.

Every Finkbeiner employee who saw the pictures on the bulletin board, and that meant virtually everyone in the plant, knew without being told that the driver had followed instructions when his truck was struck by another vehicle, and that the company president and vice president had come immediately under police escort to carry the injured man to the hospital. The power of pictures took the story back to the plant, in a dramatic manner, for every employee to ponder.

The Finkbeiners lose no opportunity to tell wives and families of their employees what the company is doing, also. Devoted family men themselves, they like to employ married men and women

# DON'T STAND AROUND

and wait for orders



Get into the driver's seat

with a wrap that sells your product.

**DANIELS** wraps move merchandise. Let them

add your name to their impressive list

of repeat customers.

Whether your order is large or small,

it is an important one to us.

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**The New Ittel Standard**

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For 1½ HP 3 phase motor add \$70  
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Jack-a-Lift casters optional

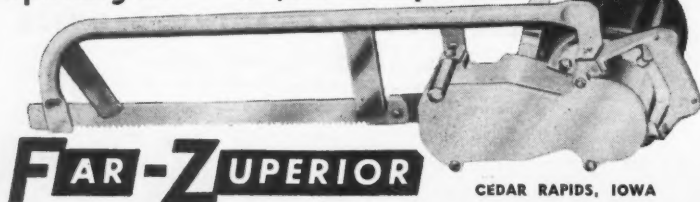
**\$495**

**Designed to Fit YOUR NEEDS**

The new Ittel Standard. All steel, with 48 removable steel scrapers on ¼" coil springs. For operators averaging less than 100 hogs per week. Heavy Duty Ittel, for more than 100 hogs per week — with 2 HP motor — 3 phase, \$750 — 1 phase, \$785. . . . Splitting Saw. High production, well-balanced. 1 HP splash-proof motor, safety trigger-switch. . . . Write for complete information.

**Splitting Saw** with 1 phase motor

**\$395**



**FAR-ZUPERIOR**

CEDAR RAPIDS, IOWA

with children, and many of the frequent company meetings carry the specific instruction that wives and children are expected to attend too. The Finkbeiners' mother, Mrs. Otto Finkbeiner, sr., now past 70, attends many of these meetings and visits with the families of old employees she knows.

A nearby theater, owned by the firm and leased to its operators, is often commandeered for family meetings, followed by barbecue supper or, in summer, outdoor picnic spreads. "If I can keep the families of my employees understanding what we are trying to do, it will be twice as easy for all of us to work things out together at the plant," Chris reasons.

His policy of telling his force what the company is doing works in other ways, too. Every time a visiting delegation from the Little Rock Chamber of Commerce or the Arkansas Nurses' Association or some other organization puts on Finkbeiner's white duck coats and tours the plant, employees in every department know exactly who is coming and what the purpose of the visit is. They've already been told that the story of Arkansas Maid products is to be spread still further.

**They Know Where Boss Goes**

When Chris Finkbeiner leaves the plant by car or in his Beechcraft Bonanza plane, his employees know where he is going. On his return, he gets them together and tells them what he has learned about demand for meat, prospects for prices and supplies, and all else that may affect the packing industry and their jobs.

"It would be easy for these folks to think, when I drive off or get in my plane, that I'm headed for a pleasure jaunt somewhere and that the bosses have all the fun," Finkbeiner said. "I make it a point to show them that most of the time I'm on company business, doing something to build the company and strengthen their jobs."

When the Office of Price Stabilization held prices of meat products at a level which threatened to close many plants, Finkbeiner called his employees and their families together and told them he was thinking of heading a delegation of Arkansas packers who were going to Washington to put up a fight against stringent OPS regulations.

When he asked for a vote, every employee favored it. A few days later Finkbeiner and other industry leaders obtained relief as a result of their vigorous protests to the OPS. The employees kept up with the proceedings by newspaper and radio and stopped in the company office every day to ask for details.

The company annually offers large cash prizes for exhibitors at district and local livestock shows throughout Arkansas and at the week-long Arkansas Livestock Show in Little Rock which is visited annually by 60,000 to 85,000 persons. Finkbeiner's employees know in advance how much is offered in



prizes, and how many 4-H Club boys and girls and Future Farmers of America members are competing.

When the grand champion and reserve champion steers and hogs are purchased by the company—in recent years at the highest prices ever paid for prize-winning animals in Arkansas—pictures of the auction sale are shown to Finkbeiner's employees. And, when the prize-winning steers and hogs are brought to the plant for slaughter and processing into the season's choicest and most expensive meats, there's a special ceremony in the company yards, with every worker on hand to look over and admire the top-grade animals.

When a new piece of equipment is installed in the plant every employee gets a chance to see it demonstrated or to use it.

The firm is operated by Chris as president, Otto F. as vice president, and Joe P. Finkbeiner as secretary-treasurer. A fourth brother was killed in France during World War II.

All insist that their policies were started by their father, the late Otto Finkbeiner, who came to this country in 1910 from Germany and founded the Little Rock plant a few years later. "We're just doing what we were taught to do," they declare. "The only difference is that our business has grown a lot faster than our father ever dreamed of."

"He always sat down under a tree with the employees and talked thing out with a worker who was dissatisfied about something. He started with only five people, and he always said in any controversy, 'I will do what is right. Let's talk it over and see if we can't understand each other better.' We're just carrying on in 1953 the way he taught us to."

Each Finkbeiner brother knows personally every employee who has been in their plant more than a few weeks. They know every member of the family of every man or woman who has worked for the company more than a few years.

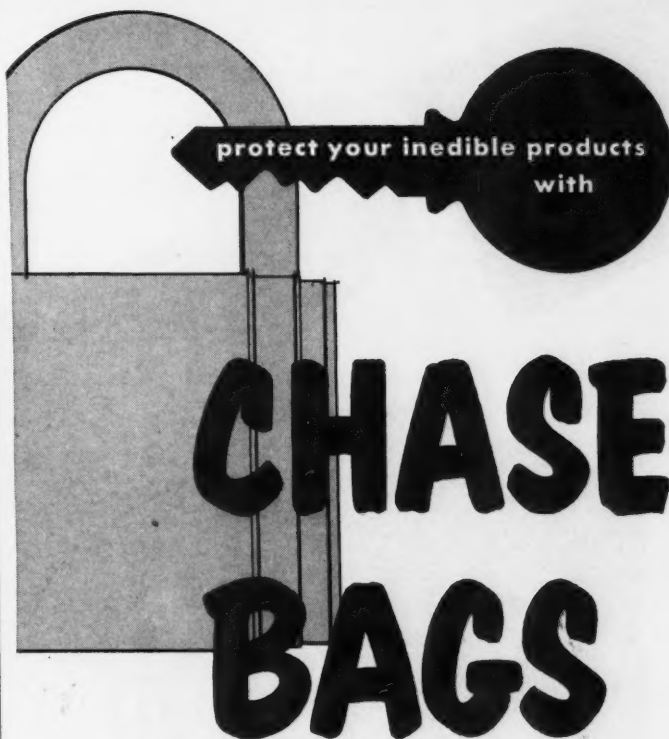
"Just tell your employees what you are doing, and they'll help you do it," Chris Finkbeiner says. "Every gain made by our products is a gain made by our employees who put the products out."

### Ohio Horsemeat Bill

Ohio's House of Representatives sent to the Senate a bill providing for more rigid regulation of the slaughter, processing and sale of horsemeat. It would ban the storage of horsemeat in the same refrigeration units with food for human consumption.

### Ask Compulsory Meat Grading

A city ordinance requiring grading and labeling of all meat is being advocated by the Portland (Ore.) Federation of Women's Organizations. The group will also ask the state legislature to establish state-wide inspection of all meat, including horsemeat.



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# CHASE BAGS



### MULTIWALL PAPER BAGS

... strong, easy to handle and fill; with sharp, attractive brand printing—ideal for animal food supplements, meat scraps, digester tannage, blood or bone meal and for fertilizer.



### WATERPROOF BAGS

This lined and combined fabric bag is of burlap or cotton, to which is added durable crinkled kraft paper firmly cemented with asphalt. A combination that provides complete protection from outside contamination.

Ask your CHASE BAG representative for prices and additional information.



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... all kinds—all shapes—manufactured to rigid quality standards.



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30 BRANCHES AND SALES OFFICES STRATEGICALLY LOCATED





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No matter where your plants are located, you can rely on him to call *promptly* when you need him.

Day after day, Canco's trouble-shooters not only devote their energies to production line difficulties and to improving crop yields, but to suggesting new formulas and products . . . to supervising new installations . . . and to maintaining and increasing production.

During 1952, Canco technical men made more than 25,000 such calls on Canco customers.

If you do business with Canco, you know the value of this constant, conscientious technical service. If not, isn't it time you, too, added these superior services to your own?

*Go first to the people who are first!*

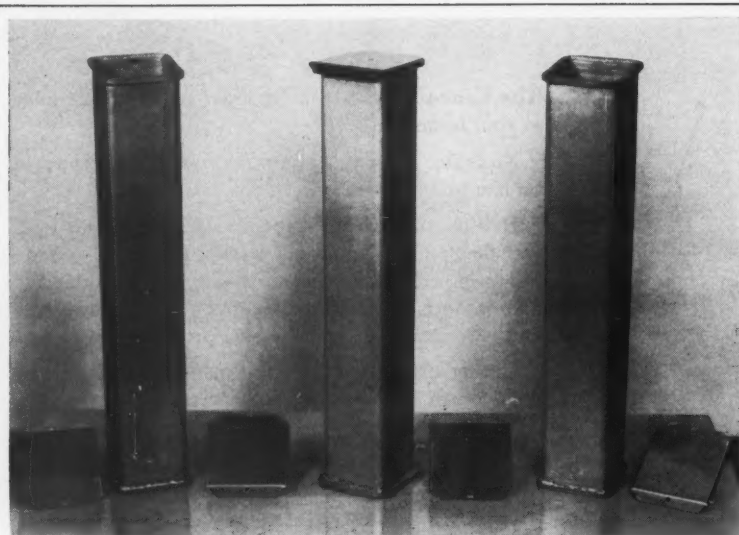
## AMERICAN CAN COMPANY



New York, Chicago, San Francisco; Hamilton, Canada

The familiar 12-oz. luncheon meat can, a leader in the meat packing industry, has proved to the housewife the convenience and economy of canned meats.





## Winger Loaf Molds

*Twice the Weight  
... Yet Cost No More!*

Here is new stainless steel custom construction by Winger. Rugged, built for service, these loaf molds have *twice the weight* of others — yet cost no more! Heavy bar at ends is continuously welded on both sides to prevent cracks and give extra strength where needed. Specially designed heavy covers also distinguish the new product.

Let us discuss your needs with you. We are glad to design new products and submit quotations.

**FABRICATORS OF STRUCTURAL STEEL  
STAINLESS STEEL AND ALUMINUM**



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"BACKED BY YEARS OF PACKING PLANT ENGINEERING"

**Now ... in the fifth year ...**

THE INDEPENDENT, EXCLUSIVE

## Sausage Consulting Service

is available by **MAIL**

in addition to the same in-the-plant service used by progressive packers across the country, and in Canada.

**EMERSON D. MORAN**

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## Compulsory Garbage Cooking Laws Enacted In Several More States

Eighteen states have enacted laws requiring the cooking of garbage, with eight more in the process which probably can be classed as probable, a late roundup of the situation revealed.

In Wisconsin, a bill was passed in the House last week and is now in the Senate. The agricultural committee has scheduled the bill for a hearing on April 22. No serious opposition is anticipated as the bill is supported by the Wisconsin Farm Bureau Federation.

In Illinois, a bill has passed the House and is on second reading in the Senate. It is expected to pass.

Michigan, Missouri and Ohio are in about the same position, with some opposition still to be overcome in Ohio. Oklahoma has passed a garbage cooking bill but the Governor apparently is debating whether to veto it. Industry leaders are in contact with him and are still hopeful that he will sign.

Unless states take effective measures to eradicate this disease, the federal government has indicated that it may be necessary to embargo interstate movements of hogs and pork products from infected states not requiring garbage cooking. This would prove to be a very serious economic burden on hog producing and pork processing industries in such states to the detriment of both producers and consumers alike. Another important reason for cooking garbage is that hogs gain more efficiently with less mortality on cooked garbage.

A reliable report from California indicates that two very large garbage feeders in the Los Angeles area, who handle about 60 per cent of the garbage feeding business in that part of California, have started cooking their garbage and are now strong boosters for the cooked product. They have indicated a willingness to help support efforts to get a garbage cooking disease control law enacted in their state.

## Tennessee Oleo Bill

A bill requiring that each pound of oleomargarine sold in Tennessee be fortified with 15,000 rather than 8,500 units of Vitamin A has been passed. The measure brings the state law into conformity with federal requirements.

## Beef Promotion at Retail Level

The National Association of Food Chains has underway a special promotion to increase beef buying. Roger Corbett, the association's farm counsel, said that results of the campaign so far show that consumers "can and will eat their way pleasantly and healthfully to market stability in the cattle and beef markets." In the 5,000 chain food stores taking part in the promotion, 62 per cent more beef was sold in the first two weeks of March this year than a year ago.





## GREETINGS, PACKERS!

A substantial part of the tonnage of this big mill of ours is used to excellent purpose in your fine industry. Our expanded facilities and technical improvements in Rhinelander Glassine and Greaseproof papers will mean better packaging for you. Why not stop in and see us.

**Booth No. 29**



**ONLY 50¢ A DAY**  
keeps your truck  
"REFRIGERATOR COLD"  
on hottest days

with a **LOW COST**  
**AIR INDUCTION**  
**CONDITIONER**

### FOR NIGHT HOLDOVER OF MEAT PRODUCTS

With the new AIR INDUCTION transformer package your truck can now be loaded with perishables overnight without fear of any loss, or running down of your truck battery.

Write today for complete information

**AIR INDUCTION CORP.**

122 West 30th Street, New York 1, N. Y.

Stop shrinkage, spoilage, sweating and discoloration—protect all your valuable meat loads, more efficiently, for as little as fifty cents a day.

The dependable Air Induction Conditioner costs less to operate than any other refrigeration method, actually less than ice bunkers or packing in ice. It *never* needs replacement parts, can't rust, can't break down.

This economical unit costs less to own—as much as 80% less than ordinary mechanical refrigeration units. Yet it keeps your truck uniformly cold during the hottest weather, even when you open truck doors repeatedly. Your meat stays moist and fresh—as fresh as when you load it.

Start today, protect your valuable meat loads for the scorching summer months ahead "the natural way." Order the amazing Air Induction Conditioner. It takes less than an hour to install.



### CLIP AND MAIL THIS COUPON TODAY

Yes, send me more information on low cost Air Induction Conditioners.

Number of trucks \_\_\_\_\_

Inside Dimensions: Height \_\_\_\_\_ Length \_\_\_\_\_ Width \_\_\_\_\_

Please send me literature, prices, full information.

Name \_\_\_\_\_

Firm \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ Zone \_\_\_\_\_ State \_\_\_\_\_

NP2



# THE MEAT TRAIL

## Swift Adding New Building To Its Kansas City Plant

A contract has been awarded for construction of a \$600,000 building at the Swift & Company plant, Kansas City, Kan. Work on the project is to begin in May and is expected to be completed and in use early in 1955.

Five old buildings, damaged by the 1951 flood, are being torn down to clear a site. The structure will occupy an area 185x171 ft., and will add about 95,000 sq. ft. of floor space. With three floors, including a basement, it will contain curing units, a variety meat cooler and will centralize and streamline the assembly packing and shipping of packinghouse products.

An allied project, which will connect the new building with others in the area, is construction of a 1,000-ft. long dock. Work on this is expected to be slow because it involves removing a smaller dock without interfering with normal plant operations. H. M. Wiggs, plant manager, stated.

## Wisconsin Wholesale Meat Firm Enjoys Steady Growth

When Purdy Steak Co., Cudahy, Wis., completes its new plant on two acres of ground at 2738 E. Layton ave., it will mark another step in the company's success story since it was founded in 1937 by Karroll Purdy with \$200 of borrowed money.

In the early days Purdy and his wife, Dorothy, processed meat into "ready-for-the-pan-steaks," requiring only one minute to cook. Using hand-operated equipment, they made the steaks during the evening and sold them the following day. The business flourished until 1941, when the meat shortage made it necessary to discontinue.

In 1946 with his brother, Dale Purdy, he started a wholesale and retail business in fresh and frozen meats. In 1948 the company moved to larger quarters. Extensive refrigerating facilities were installed and six additional trucks were added to cover the entire state. New plants were added at Rockford, Ill.; Waterloo, Ia., and near Chicago. Output has grown from about 600 steaks daily to more than 36,000, and this will be increased when the new plant is finished. The company plans to expand distribution interstate.



FARMERS FROM A WIDE AREA attended the hog type and grading school conducted April 9 at the Hull & Dillon Packing Co. plant, Pittsburg, Kan. Lewgene Skinner, vice president of the firm, was general chairman. Several extension department specialists of Kansas State college participated. Shown above are some of the visiting speakers and farm leaders who attended. LEFT TO RIGHT, FRONT ROW: Dr. Melvin W. Osborn, extension veterinarian; Otis Glover; Wendell Moyer, extension animal husbandman, and Ray Hoss, all of Kansas State. SECOND ROW: Don Loyd, Crawford 4-H agent; Buddy Parker, Cherokee County farm agent; Lewgene Skinner and E. H. Skinner, both of Hull & Dillon; Jim Sturdevant, Crawford County farm agent, and Tony Wren, Cherokee County 4-H agent. In the morning Hoss discussed grades of market hogs; Dr. Osborn spoke on swine diseases and control, and Moyer on management practices. Lunch was provided by the packing company. In the afternoon the farmers attending had a chance to grade a group of hogs, after which Hoss placed and discussed the judging and Lewgene Skinner discussed carcasses and cuts.

## PERSONALITIES and Events OF THE WEEK

►Ed Auge Packing Co., San Antonio, is operating new smokehouses installed recently by South Western Industrial Engineering Co., Fort Worth, Tex.

►Edward F. Wilson, president, Wilson & Co., Inc., Chicago, Ill., spoke recently before the rural-urban committee of the Pennsylvania State College Rotary Club. Wilson inspected the school's shorthorn cattle.

►About 1,000 vocational agricultural students and 4-H club members from 72 schools in South Dakota, Minnesota and Iowa attended practice livestock and meat judging sessions at the John Morrell & Co. plant in Sioux Falls, S. D. The four-day program was under the direction of Frank Lingo, head of the Morrell agricultural service department.

►Walter Frank, 73, formerly presi-

dent of the old Frank & Co. sausage manufacturing company in Milwaukee, died recently in Los Angeles, where he had lived since 1942. Frank was a third generation sausage maker. His grandfather, Louis Frank, started the firm in 1860. It was sold in 1946 and again in 1951 and is not now in business. Frank is survived by his wife, a daughter, a son and three brothers.

►Mark LaBonte was reelected president of the board of directors of the Merchants Wholesale Meat Products Co., Marquette, Mich. Albert Jacobson was elected vice president and Arthur Wilson, secretary-treasurer.

►Ed Burke, who has been with Agar Packing & Provision Corp., Chicago, for many years, resigned, effective April 10. Burke has joined D. J. Gallagher, Chicago brokerage firm. At the time of his resignation, he was a vice president of the Agar firm.

►The day before Easter, Kingan & Co., Indianapolis, presented every city fireman with a ham, in appreciation of their services.

►Machlin Meat Packing Co. of Norwalk, Cal., is celebrating its twenty-

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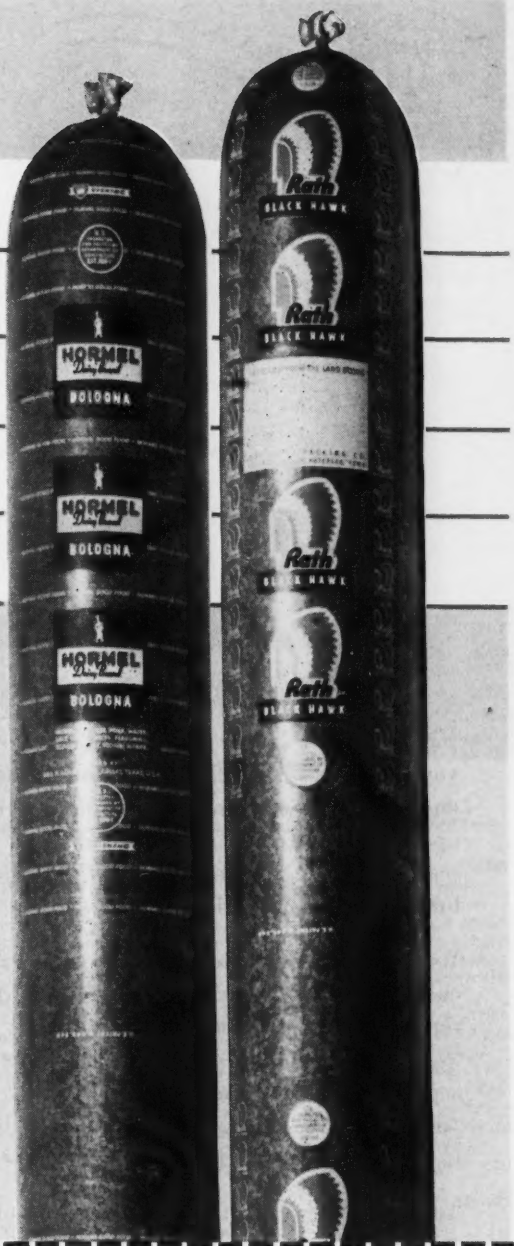
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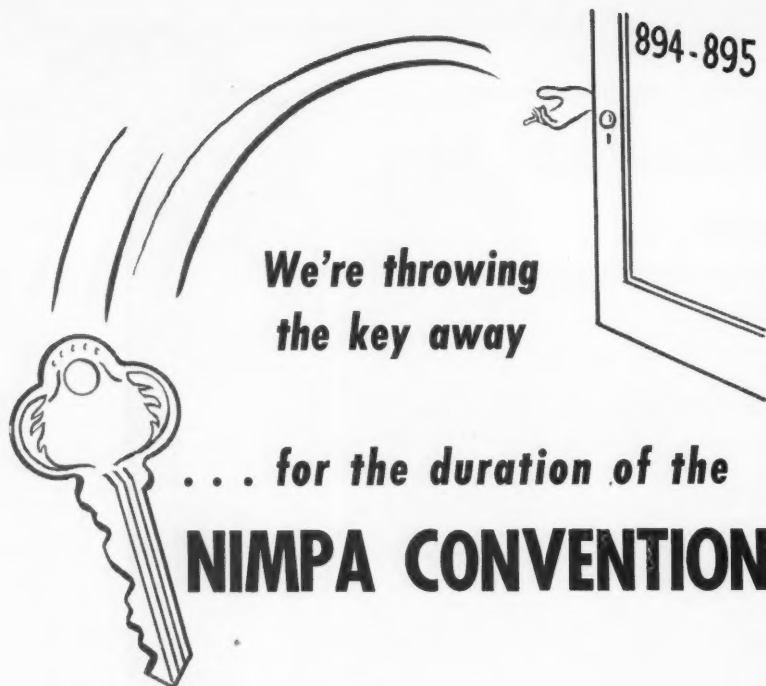
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fifth year in business by opening one of the most modern and unusual killing floors in the United States. In addition to Alsynite sky and side lighting, which will provide a high level of glareless natural illumination, the three-bed beef killing area has been laid out to permit installation of a conveyor dressing system. There are no pritch plates, but steel gratings over floor recesses will be used instead; the floor recesses are drained. The killing floor is provided with drains closer than required by the regulations. Cattle will be handled by the single rail system after the half hoist. Provision is being made for chain dressing of hogs and sheep and it will be possible to modify the structure for CO immobilization of hogs. Viscera handling will be minimized on the killing floor. In the design of the plant addition president M. L. Machlin and superintendent K. L. Hesson had the full cooperation of Dr. F. O. Kieldsen, in charge of the Los Angeles station of the federal Meat Inspection Division.

►Dr. Robert G. Tischer, formerly professor of food technology at Iowa



DR. TISCHER

State college, has been named director of food laboratories for the Quartermaster Food and Container Institute for the Armed Forces, Chicago. The Institute conducts research to develop new or improve the existing rations used by the armed forces. Dr. Tischer formerly

was associated with the research staff of Owens-Illinois Glass Co., San Francisco, and later with John Inglis' Frozen Foods as director of quality control.

►Murray G. Gurentz, general manager of Local and Western Shippers of Texas, Dallas, announced the opening of an office in the M & M building in Houston. It is managed by Lou S. Colbe. The Houston office will participate in the purchase and sale of all packinghouse products and provisions to processors, jobbers, chain stores and ship merchants. J. S. Ezell is general sales manager of the Texas organization.

►Loren A. McBride, 61, a retired plant manager for Swift & Company, died recently. He managed the plant at Ottumwa, Ia., for nine years before moving to Caldwell, Ida., in 1925. There he managed the Swift plant for 19 years.

►Twenty representatives of eight member companies attended the regional dinner meeting of Western States Meat Packers Association, April 7 in Salt Lake City. C. F. Moore, Ogden Dressed Meat Co., reported on the association's annual



meeting. Paul McFarland, Archie McFarland & Sons, spoke briefly on the benefits derived from the association. L. Blaine Liljenquist, Washington representative, discussed developments in legislation. A few days later, a similar successful meeting was held by WSMFA in Boise, Ida. Speakers were Ted R. Rich, manager, Walla Walla (Wash.) Meat and Cold Storage Co., and Ernest E. Parrish, owner, Boise Valley Packing Co. Chairman was M. O. Anderson, manager, King's Packing Co., Nampa.

►Merrill Lynch, Pierce, Fenner & Beane has opened a meat brokerage office at 408 W. 14th st., New York 14, N. Y. The office is staffed by Tom W. Heffernan and Fred Hallstein. Heffernan has been in the meat business for more than 15 years. Following World War II he was district provision manager for Wilson & Co. in the New England area. He joined Merrill Lynch two years ago. Hallstein was with John Morrell & Co., Fourteenth st. market branch, New York, for more than 20 years, and for a number of years as branch manager until the unit was closed last year. At that time he became associated with the brokerage firm.

►Eddie Williams, president of the Williams Meat Co., has been elected to the board of directors of the American Royal Livestock and Horse Show there. For the past seven years he has been on the board of governors and the horse show committee of the American Royal. Williams is president of the Kansas City Meat



EDDIE WILLIAMS

Dealers Association and has just completed two years as director of the Saddle and Siroloin Club and as vice president of the Chamber of Commerce in charge of conventions. He has been a top bidder and a constant purchaser of prize cattle at the Royal.

►Raymond A. Bacon has joined the Carter Hide Co., Inc., Boston hide and skin broker, as salesman and receiver. Bacon is well-known in the trade as an authority on hides and skins.

►An added benefit of sponsoring the amateur boxing bouts over television in Indianapolis is being gained by the Marhoefer Packing Co. John Hartmeyer, president of Marhoefer Packing Co., Muncie, is also head of the Delaware County Fair Association. Because of Hartmeyer's interest, the boxing manager has arranged to put on a show during the Muncie fair in August.

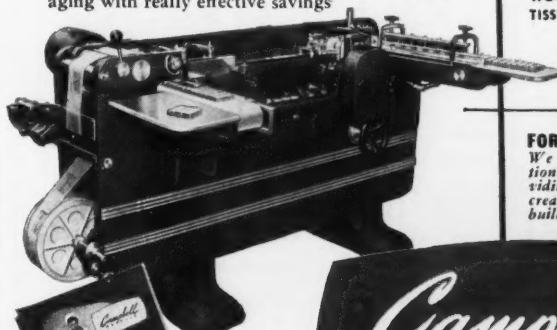
►After 25 years of secretarial work in the livestock loss prevention field in Chicago, Miss Ann Galvin is pre-



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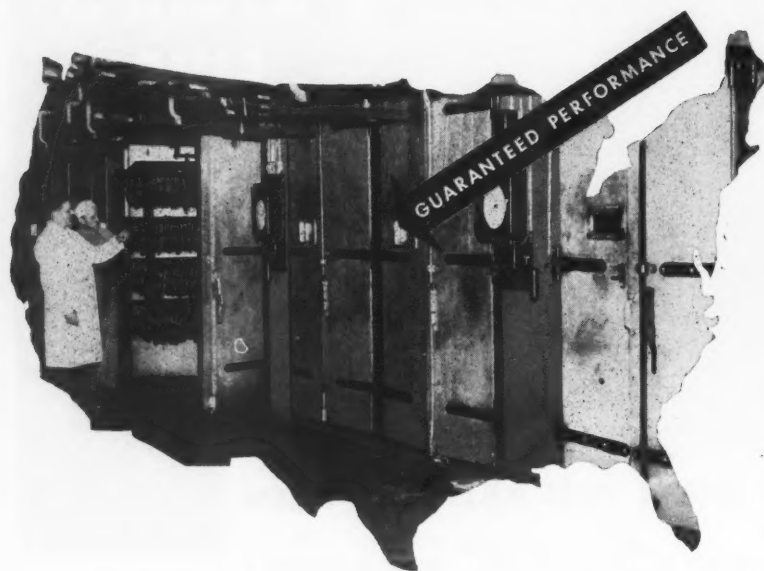
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paring to take a well-earned rest. Her work started as a "temporary position" with the National Livestock Loss Prevention Board, now known as Livestock Conservation, Inc. Through the past quarter of a century she has gained the respect of many leaders in the livestock and meat industry.

►A federal court in Chicago has approved a summary judgment awarding the government \$433,000, plus interest, from the estate of the bankrupt Streator Meat Packing Co., Streator, Ill. The sum represents the amount the firm received from the government on false claims for meat subsidies, it was reported.

►Col. Joseph S. Kujawski, formerly commandant of the Quartermaster Food and Container Institute, Chicago, has been promoted to full colonel. He is presently chief of the Food Service Division, Office of the Quartermaster General, Washington, D.C.

►Henry J. Kaiser, 82, a retired wholesale meat dealer in St. Louis, died recently.

►A special luncheon honoring Harold Jaeke, who is returning to Davenport, Ia., as manager of the Oscar Mayer & Co. plant there, is being planned by the Davenport Chamber of Commerce. Jaeke has been in charge of the company's Philadelphia plant since he left Davenport four years ago. Officers and directors of the Chamber and other community leaders will attend the luncheon.

►Thomas H. Thompson, 69, who retired in 1949 as Buffalo transportation agent for Swift & Company, died recently. He was associated with Swift in Albany, N. Y., before going to Buffalo in 1932. He was with Swift 47 years.

►Eber Provisions, 1620 Spring Garden ave., Pittsburgh, is under the ownership of Howard Rittle. The firm has another location, National Provisions, 117 45th st., in the Lawrenceville district.

►About \$1,500 damage was done to hams and kielbasa meat in a fire which broke out in the smokehouse of the Holyoke Provision Co., Holyoke, Mass., recently.

►Ahoskie Meat & Provision Co., Hertford, N. C., has been organized to buy, slaughter, process and manufacture beef and beef products. Some of the officers are R. H. Jernigan, jr., William J. Miller and C. D. Wiggins, jr.

►Robert E. Kramer has been appointed division superintendent in charge of curing operations at the Chicago plant of Armour and Company. Kramer began his career with the company in 1920.

►Wantagh Meat Co., Inc., Brooklyn, N. Y., meat and meat products has been organized with Irving R. Rosenthal, Milton Leonard and Wm. Alpern, all of Brooklyn, as directors.

►Robert B. Sherrill, retired manager of the Buffalo, N. Y. office of Armour and Company, died recently.

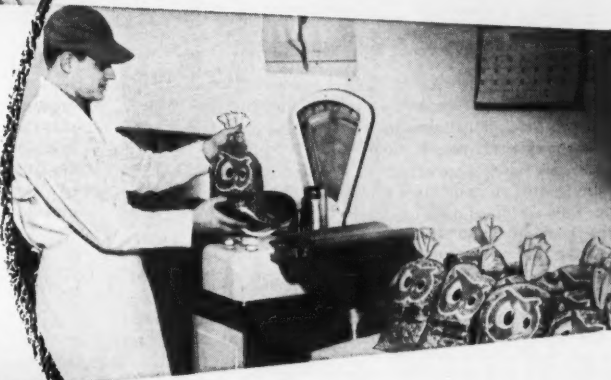
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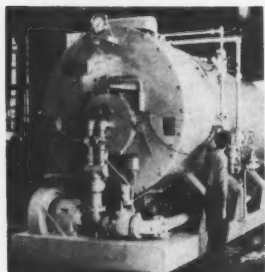
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# NEW EQUIPMENT *and Supplies*

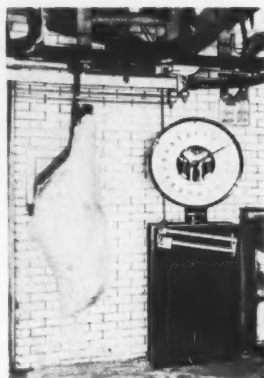
## SELF-CONTAINED STEAM GENERATOR

This new Amesteam generator is a fully automatic, self-contained unit that develops 600 hp. for pressures up to 200 psi. It can



be fired with oil, gas or oil-gas combinations. A feature of the boiler is its ready accessibility of all parts. Automatic controls are in an eye-level panel box on the far side of the unit. A davit-hinged burner head and flue cover simplifies inspection and servicing. The rear flue cover and the one-piece rear baffle are also davit-hinged. Maker is the Ames Iron Works, Oswego, N. Y.

**OVERHEAD TRACK SCALES**—Detecto Scales, Inc., of Brooklyn, N. Y., offers two types of track pattern lever systems for overhead scales to accommodate existing or planned track facilities. The standard pattern is for use where ceiling height is adequate and the shallow pattern for locations where headroom is

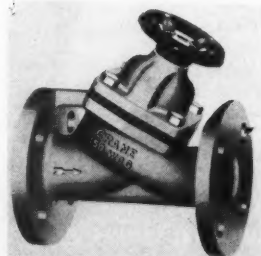


low. Both types are designed for use with type AC and unit weight cabinet type Detecto dial attachments. The dial head can

be swiveled to any angle from 0 to 360 degs., permitting face-to-face readings. The head is said to be moisture proof and completely sealed. The dial chart, with 20-in. diameter reading line, is without glare and has large, clear figures for easy reading. The dial mechanism is the Detecto Magnetrol double pendulum, ball bearing springless type. Fixed center construction is said to prevent misalignment of parts and adjustable dashpot (with special oil) gives fast, positive action.

\* \* \*

**PACKLESS DIAPHRAGM VALVES**—Main feature of this valve is the separate diaphragm and disc construction. Since the diaphragm is not used for seating, it is not subjected to the cutting, crushing and abrasion that lead to rapid wear. Closure of the

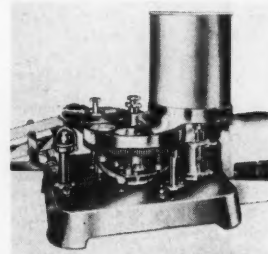


independent disc will prevent escape of line fluids should the diaphragm fail. The valves, made by Crane Co., Chicago, are available with cast iron, brass, aluminum or 18-8 Mo bodies and disc holders; and with diaphragms and disc inserts of Neoprene, Buna-N and natural hard rubber linings.

\* \* \*

**PATTY MAKER**—This high-speed moulding machine, made by Automatic Food Shaping Co., Inc., New York City, has a capacity of 3,600 meat patties per hour. The turntable has a thickness adjustment feature which changes thicknesses and weights within the range limits of the various diameter moulds available. The 3½ in. mould,

for example, offers a patty weight range of 2 to 6 oz. The machine is electrically operated and comes



equipped with a conveyor. Construction throughout is of nickel-silver.

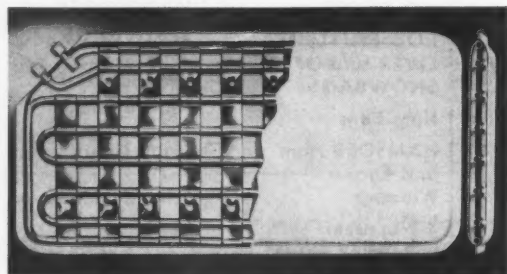
\* \* \*

**HAND TRUCK WHEEL**—Corrosion, the enemy of industrial truck wheels in plants where moisture and acids exist, is claimed to be virtually overcome by a new wheel design announced by St. John & Co., Chicago. The wheel consists of a cushion Neoprene tire which is permanently bonded to a fibre-impregnated hard rubber core and a sealed tapered roller bearing. The Neoprene-rubber core combination wheel has



been tested successfully for several years under packinghouse conditions, St. John revealed. A new, completely sealed tapered roller bearing, which provides anti-friction operation under both radial and thrust loads, has been applied to the Neoprene cushion tread design. Bearing life has been lengthened by die cast, screw-on type hub caps that have Neoprene seals and keep moisture and dirt out of the bearings.

**TRUCK REFRIGERATION PLATES**—Kold-Hold Manufacturing Co., Lansing, Mich., has increased the capacities per pound of equipment of its "Hold-Over" plates for trucks. A new design makes it possible to fill each plate completely with the desired eutectic solution. Further, the development of new eutectic solutions has expanded the range of capa-



cities to cover all fields of low, medium and high temperature applications. BTU capacity has been increased without increasing plate size. Other refinements include accurately distributed internal fins which spread the heat absorption qualities over the entire surface area on both sides of the plate and a streamline design that eliminates corner or edge pockets that might freeze slowly and damage the cover. The streamlining induces a smooth sweep of air over the outside surface of the plate, improving heat transfer.



## States Enacting Laws to Curb Polluting Water With Industrial Wastes

Bills proposing new or stronger laws to curb water pollution from industrial wastes and municipal sewage have been enacted thus far this year in New Hampshire, Utah and West Virginia; are pending in Connecticut, Kansas, Maine and North Carolina, and were killed in Idaho, Montana, Nebraska and Vermont. A measure providing for an interim study of the issue was enacted in Montana, with a similar study suggested in Nebraska.

Legislation intended to facilitate the financing of municipal sewage disposal and treatment plants through broadened local borrowing or taxing powers, or both, has been enacted in Indiana and Utah, and is pending in Illinois, Kansas, Maine, Pennsylvania and Vermont. A bill to encourage construction of industrial waste treatment facilities through tax concessions is pending in Wisconsin.

Meanwhile, administrative and judicial developments bearing upon the progress of efforts to curb water pollution abatement are reported from a number of states.

Current and prospective developments in this field, on a state-by-state basis, as indicated by reports available from state capitals at this writing, include the following:

**CONNECTICUT:** State Water Commission has asked for a new law to permit imposition of fines against companies responsible for oil pollution of state waters. The commission, under present law, can only warn companies after pollution occurs.

In a move marking the start of its second river valley pollution cleanup campaign, the Connecticut commission announced that all industries and communities in the Hockanum River Valley must have their sewage and industrial wastes cleaned up by December 31, 1955. The commission began its river valley cleanup drive with the Quinnipiac River Valley in 1952.

**FLORIDA:** A bill may be introduced in the Florida legislature to prevent the State Board of Health from forcing the city of Jacksonville to provide sewage treatment facilities.

**IDAHO:** Legislature rejected a stream pollution abatement bill which would have designated the State Public Health Department as the new state water pollution control agency and created a State Water Pollution Control Advisory Committee. Also killed was a bill proposing the creation of an interim committee to study stream pollution.

**INDIANA:** Legislature enacted a bill designed to facilitate the financing of a \$50,000,000 sewer extension and sanitation plant improvement program in the city of Indianapolis. The new act will permit Indianapolis to charge industries extra for any special treatment of sewage. Rate of the service

# 1,500,000 lbs. of Meat

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Detroit, Michigan



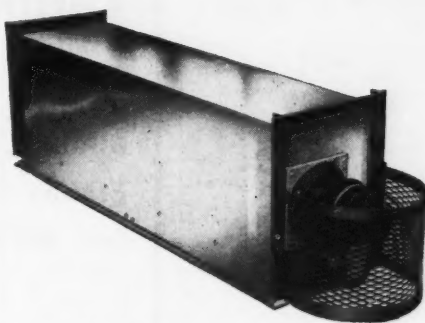
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"We are pleased to say that Foster-Built Dry Ice Bunkers did a very good job for us when tested in some of our equipment last year. On the basis of these tests we have decided to install Foster-Built Bunkers in all of our equipment. We feel that Foster-Built is the solution to our refrigeration requirements in the distribution of over 1½ million pounds of perishable meat each week."

Al. Scott, and Son, Dick Scott  
Motor City Cartage Co., Detroit, Michigan

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#### Low Installation Cost

Simple to install, Foster-Built Bunkers need only the placement of four studs and a quick wiring operation to be ready for service — and they can be removed in minutes when refrigeration isn't needed.

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Foster-Built Dry Ice Bunkers give dependable, sure truck refrigeration at only a small fraction of the cost of expensive mechanical refrigeration units. Foster-Built Bunkers have only one moving part—a low amp fan effectively forces air along a highly chilled metal plate—circulating freezing air throughout the truck body.

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Sturdy, simple design means no expensive repair bills — Foster-Built Bunkers have no complicated mechanism to break down. Real dry ice "misers," Foster-Built Bunkers give the maximum refrigeration per pound of dry ice. Why not solve your truck refrigeration problems with Foster-Built Bunkers?

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The most advanced methods and equipment are used in processing Glidden soybean ingredients for the meat industry. At all times the complete facilities of our Technical Service Department are available to help you answer any specific soya problems. Write today.

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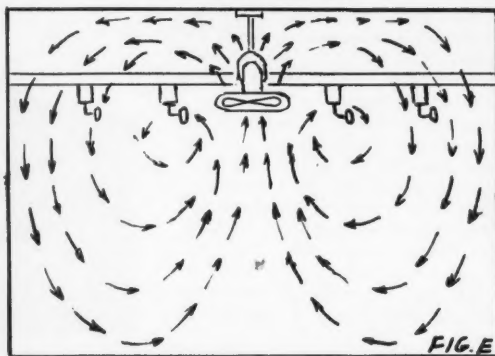
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**COMPLETE OVERHEAD TRACKING SYSTEMS**

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for MEAT HANDLING in the**

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charges would be fixed by the City Board of Sanitary Commissioners.

**ILLINOIS:** Municipalities seek the enactment of state legislation to allow sanitary districts to vote bond issues without referendum approval when improvements are ordered by the State Sanitary Board.

**KANSAS:** Proposed legislation, backed by Topeka city officials, would grant cities the right to charge fees to finance the construction and maintenance of sewage treatment plants. Also sought by the city officials is legislation to give all cities of the first class the right to build sewer lines or sewage disposal plants up to five miles outside the city limits and charge the cost against benefitted property owners. Kansas City and Fort Scott now have this right.

**KENTUCKY:** State Water Pollution Control Commission authorized the Louisville Metropolitan Sewer District to build 19 sewer extension projects, with the understanding that the district would proceed with development of plans to finance construction of a new \$12,000,000 sewage disposal plant. The disposal plant project has been stymied by a controversy over whether it should be financed through a Louisville city bond issue or through sewer district revenues.

**MAINE:** Proposed legislation includes a bill embodying the State Water Improvement Commission's ideas on the maximum pollution to be permitted in the state's coastal and inland waters. The measure would establish four classes of water, ranging from that fit for human consumption to water that would be used to carry away sewage, without creating a nuisance.

**MONTANA:** Legislature enacted a bill providing for the creation of a state legislative interim committee to study water pollution abatement.

**NEBRASKA:** In killing an anti-stream pollution bill, the legislature's public health committee recommended that the State Legislature Council study the issue and report its findings and recommendations to the 1955 session.

**NEW HAMPSHIRE:** Legislature enacted a bill to make parts of the Piscataquog, Ashuelot, and Cold rivers fit for fishing and bathing. Local communities affected would be required by the bill to stop polluting the specific sections of the rivers within the next five years. Several other anti-pollution classification bills, backed by the State Water Pollution Commission, are pending.

**NORTH CAROLINA:** Proposed legislation would permit the state to speed up its stream pollution abatement program. It would permit the State Stream Sanitation Committee to take immediate steps to curb existing sources of pollution. Under present law, the committee can issue orders and hold public hearings only after its project for classifying the streams of the state has been completed.

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## Economic Controls

# Senate Will Debate Measure Monday; Industry Fights Bill

**T**HE economic controls bill will probably be debated on the floor of the Senate starting April 20. The bill was recently reported out by the Senate banking and currency committee.

Some Washington observers believe the Senate bill will not be debated on the House floor, though the House is considered likely to pass a rent control extension bill. The Senate bill and the House rent bill would then go to conference.

The Senate bill, S 1081, provides the following:

1. Extends for two years, until June 30, 1955, authority for priorities and allocations. However, the authority to control distribution in the civilian market would be limited.

2. Authorizes the President, at any time up to June 30, 1955, that he believes a grave emergency threatens the economy and the national security, to impose a 90-day freeze on prices, wages and rents, at levels in effect on the last business day before the freeze order is issued, or on any other day in the preceding 30 days that the President believes is more generally representative. This authority, which may be imposed only once in the two-year period, authorizes the President to make exemptions, suspensions and adjustments in the price, wage and rent ceilings.

3. Repeals Section 104, authorizing import quotas on farm products. The section will be repealed as of the date of enactment of the law, provided it is not restored later on in the legislative process.

4. Repeals Title II, authorizing requisitioning of needed properties for the defense effort.

5. Continues, for two years, until June 30, 1955, Title III powers to expand production, including direct loans, loan guarantees and long-term contracting for minerals and other materials.

6. Authorizes the President to im-

pose restraints on real estate credit and the Federal Reserve Board to impose restraints on consumer credit, at any time during the next two years, with no strings attached.

7. Continues as is for two years the Small Defense Plants Administration.

8. Continues the special administrative provisions of Title VII of the Defense Production Act, authorizing the President to hire industry experts without compensation.

9. Continues rent controls in areas now federally controlled through September 30, 1953, except that many property owners are authorized an increase in present rent ceilings, close to 8 per cent. Rent controls in critical areas are continued until April 30, 1954, but under a new definition of "critical area," effective October 1, 1953, which may exempt some areas now considered critical.

In testimony before the Senate banking committee about a month ago, representatives of all meat industry associations opposed direct economic controls of any type, even on a standby basis. Industry spokesmen stressed the facts that direct controls lead to black markets and discourage production when it is most needed. They stated that production should be the industry's goal and pointed out that in some cases a mild inflation is desirable as a stimulus to production.

Standby controls were opposed on the grounds that they cannot be effective, inasmuch as controls have not been successful. Another point made was that standby controls are likely to magnify rather than reduce price stability.

The present economic controls law covering prices and wages expires April 30.

*There is no such single ailment as "Baby Pig Disease," on which many farmers blame young pig losses.*

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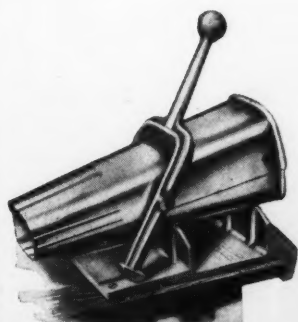
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Twin meat stacks move from slicer, left, to wrapping and sealing station.

## Set Up Pre-pak Line With 3 Operators

**A** PRACTICAL equipment layout for handling packaged luncheon meats is featured in the latest technique developed jointly by Great Lakes Stamp & Manufacturing Co., Chicago, and U.S. Slicing Machine Co., Inc., La Porte, Ind.

Using a U.S. two-loaf slicer and the Great Lakes conveyor sealer the setup, with a crew of three operators, can

package approximately 10,000 lbs. of luncheon meats in 8-oz. units per week.

One operator performs the entire service functions. He brings in product, which has been processed in recommended long molds or jumbo casings and places it convenient to the slicing machine. He loads the slicing machine. He also cartons the sealed consumer packages which are carried by the con-

veyor sealer to the pack-off point, and moves the cartoned product to the shipping room or holding cooler.

At the start, the service operator places the long product on the slicer and regulates the automatic stacker which can stack any number of slices from 4 to 16. He also selects the thickness setting in the range between 8/1000 to 5/16 of an inch. Started, the

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slicer will function about five minutes before it slices out the long-shaped product, allowing the service operator ample time to perform his various duties. The long-shaped product also cuts the percentage of ends. The slicer, which has a pressure bar to prevent product sway, makes 50 slices per minute, or 100 per minute when two loaves are handled simultaneously. With an average thickness setting, the slicer will handle about 600 packages per hour of eight slices per package.

The actual check scaling and wrapping is performed by two operators. Product is stacked to count by the takeaway arm of the slicer. As the stacks are formed, the belt moves them forward to the wrapping station.

### Cross Sight Speeds Wrapping

On either side of the conveyor belt is stationed a suitable over and under scale engineered to expedite wrapping. Above the scale is a metal tray holding cello type sheets. The commodity platter of the scale has a guide bar against which the sheet is placed for proper positioning. A sight type cross is grooved into the platter of the scale. Visible through the sheet, the cross indicates the exact place where the stack of sliced sausage meats is to be placed.

The sight cross achieves an economy of sheeting, as the exact size can be employed. It also simplifies and speeds the operators' task as there is no need to make adjustments in centering the stack of sliced meats.

About midway on the scale is another tray for holding of adjustment slices. One outer compartment holds the heavier slices while the other has the light slices. The center compartment contains the labels.

Once the stacked meats are in position on top of the sheet on the check scale, the employee, in a rapid two handed operation, moves the two sides of the sheet in over the center of the stack. Then, while holding the lapped sides in the center with the right hand, she brings the back lap in first and then the front. In each of these operations she simultaneously tucks the corners, so the folding is smooth.

Then, holding the overwrapped sheet in position with one hand, she places a heat sealing label, such as Miller & Miller's Stop Lite label, on top and guides the package under the heat bar of the conveyor sealer. The heater element of the sealer is thermostatically controlled. The package moves under the sealer, the sealing is made and the label affixed. The package is then conveyed to the pack-off station.

The average operator, it is claimed, can handle six packages per minute. It is said that the cost of the cello type sheets and printed heat sealing labels will run approximately \$4 to \$5 per thousand each.

All parts of the machine coming in contact with the sausage product are fabricated of stainless steel, making clean up an easy task. The belting is made of sanitary Neoprene.

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# Total Meat Production Up Slightly On Larger Output Of Beef And Veal

**M**EAT PRODUCTION under federal inspection for the week ended April 11 increased slightly on the strength of a telling rise in slaughter of cattle and output of beef, a U. S. Department of Agriculture report indi-

too, and, along with output of pork, was considerably less than the year before. Butchering of cattle, calves and sheep continued much above last year.

Inspected packers butchered a total of about 301,000 head of cattle com-

100,000 lbs. the previous week and 9,300,00 lbs. last year.

Slaughter of hogs, estimated at 1,021,000 head, was the smallest weekly kill in five weeks, the second smallest this year and 76,000 head less than the week before. The hog kill a year ago numbered 1,235,000. Production of pork dropped to 134,900,000 lbs. from 143,700,000 lbs. the week previous and 158,100,000 lbs. last year. Lard output was down to 34,700,000 lbs. compared with 36,200,000 lbs. the week before and 44,700,000 lbs. last year.

Sheep and lamb slaughter numbered 237,000 animals for a sizeable decrease from the 266,000 the previous week, but more than the 214,000 butchered commercially a year ago. Production of the meat amounted to 11,600,000 lbs. against 13,000,000 lbs. the preceding week and 10,700,000 lbs. a year ago.

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended April 11, 1953, with comparisons

	Number	Beef Prod.	Number	Veal Prod.	Number	Pork (excl. lard) Prod.	Number	Lamb and Mutton Prod.	Total Meat Prod.
April 11, 1953....	301	169.5	132	13.7	1,021	134.9	237	11.6	330
April 4, 1953....	278	155.7	128	13.1	1,037	143.7	266	13.0	326
April 12, 1952....	212	118.7	93	9.3	1,235	158.1	214	10.7	297

### AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle	Calves	Hogs	Sheep and Lambs	LARD PROD.
	Live	Dressed	Live	Dressed	Per 100 lbs.
April 11, 1953....	1,005	563	185	104	235
April 4, 1953....	1,000	560	180	102	234
April 12, 1952....	1,002	560	175	100	234

cated. Inspected packers put up a total of about 330,000,000 lbs. of meat for a 1 per cent increase over the previous week's 326,000,000 lbs. and 11 per cent more than the 297,000,000 lbs. turned out during the corresponding week, last year.

Slaughter of hogs and sheep dropped from the week before and production of the two kinds of meat decreased in proportion to the smaller slaughter of each. Calf butchering was raised a trifle from the previous week. Lard production fell

compared with 278,000 the week before and 212,000 a year ago. Output of beef, the deciding factor in the week's bigger over-all production of meat, rose to 169,500,000 lbs. against 155,700,000 lbs. the previous week and 118,700,000 lbs. last year.

Calf slaughter, with a 4,000-head increase over the preceding week, numbered 132,000 animals and was compared further with 93,000 slaughtered a year ago. Output of the meat amounted to 13,700,000 lbs. compared with 13,-

## HEAVIER HOGS LOSE, LIGHTS GAIN A LITTLE

(Chicago costs and credits, first two days of week)

Decided advances in live costs of the two heavier classes of hogs and only a nominal rise in light-weights resulted in an irregular pattern in cutting margins the past week. Light hogs recovered part of the previous week's losses, while the others lost a trifle more.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per lb.	Value per cwt. alive	Per cwt. yield	Per cwt. fin.	Pct. live wt.	Price per lb.	Value per cwt. alive	Per cwt. yield	Per cwt. fin.	Pct. live wt.	Price per lb.	Value per cwt. alive	Per cwt. yield	Per cwt. fin.
Skinned hams	12.6	52.2	\$ 6.58	\$ 9.44	12.6	52.2	\$ 6.58	\$ 9.24	12.9	51.8	\$ 6.65	\$ 9.38		
Picnics	5.6	30.5	1.73	2.47	5.5	29.9	1.65	2.30	5.3	29.8	1.58	2.19		
Boston butts	4.2	40.2	1.70	2.45	4.1	39.2	1.62	2.28	4.1	39.5	1.62	2.25		
Loins (blade in)	10.1	43.2	4.37	6.30	9.8	43.0	4.22	5.99	9.6	43.2	4.15	5.79		
Lean cuts			\$14.38	\$20.66			\$14.07	\$19.79			\$14.03	\$19.61		
Bellies, S. P.	11.0	36.6	4.03	5.82	9.5	36.2	3.44	4.89	3.9	35.8	1.32	1.86		
Bellies, D. S.					2.1	24.0	.50	.72	8.6	24.0	2.06	2.87		
Fat backs					3.2	8.0	.26	.36	4.6	9.0	.41	.58		
Plates and jowls	2.9	11.9	.35	.51	3.0	11.9	.36	.50	3.4	11.9	.41	.58		
Raw leaf	2.3	9.6	.22	.31	2.2	9.6	.21	.29	2.2	9.6	.21	.29		
P.S. lard, rend. wt.	13.9	9.0	1.25	1.79	12.3	9.0	1.11	1.55	10.4	9.0	.94	1.31		
Fat cuts and lard			\$ 5.85	\$ 8.43			\$ 5.88	\$ 8.31			\$ 5.85	\$ 8.40		
Spareribs	1.6	38.0	.61	.87	1.6	31.5	.50	.72	1.6	21.0	.34	.46		
Regular trimmings	3.3	19.7	.65	.93	3.1	19.7	.61	.83	2.9	19.7	.57	.81		
Feet, tails, etc.	2.0	8.6	.17	.25	2.0	8.6	.17	.24	2.0	8.6	.17	.24		
Offal & misc.			.55	.80			.55	.79			.55	.78		
TOTAL YIELD & VALUE	69.5		\$22.19	\$31.94	71.0		\$21.78	\$30.68	71.5		\$21.01	\$29.39		
Cost of hogs			\$21.35				\$21.70				\$21.65			
Condemnation loss			.10				.10				.10			
Handling and overhead			1.40				1.21				1.00			
TOTAL COST PER CWT.			22.85	\$32.87			23.01	\$32.40			22.84	\$31.94		
TOTAL VALUE			22.19	31.94			21.78	30.68			21.01	29.39		
Cutting margin			-.86	-.98			-.23	-.72			-.83	-.55		
Margin last week			-.96	-1.20			-1.21	-1.68			-1.81	-2.53		

## MEAT EXPORTS-IMPORTS

Exports and imports of meats during January, as reported by the U.S. Department of Agriculture:

Commodity	Jan. 1953	Jan. 1952
	Pounds	Pounds
EXPORTS (domestic)		
Beef and veal—		
Fresh or frozen	88,494	337,496
Pickled or cured	672,872	286,344
Pork—		
Fresh or frozen	717,527	1,801,808
Hams & shoulders, cured or cooked	979,585	1,014,077
Bacon	1,523,449	5,357,230
Other pork, pickled, salted or otherwise cured, (includes sausage ingredients)	5,053,011	1,741,001
Sausage, bologna & frankfurters, (except canned)	120,915	75,935
Canned meats—		
Beef and veal	115,258	35,996
Sausage, bologna & frankfurters	237,890	383,497
Hams and shoulders	131,830	287,159
Other pork, canned	197,253	185,926
Other meats & meat products, canned	124,993	91,679
Lamb and mutton (except canned)	8,461	62,797
Lard, (includes rendered pork fat)	50,868,985	96,445,371
Tallow, edible	731,075	392,358
Tallow, inedible	60,081,686	47,313,804
Inedible animal oils, n.e.c. (includes lard oil)	176,651	1,779,723
Inedible animal greases & fats (includes grease stearin)	8,353,072	7,415,925
IMPORTS—		
Beef, fresh or frozen	2,428,593	2,849,355
Veal, fresh or frozen	11,301	22,900
Beef and veal, pickled or cured	762,609	10,829,773
Canned beef (includes corned beef)	12,171,821	9,077,582
Pork, fresh or chilled and frozen	24,388	1,775,980
Hams, shoulders & bacon	7,013,557	4,410,733
Pork, other pickled or salted	115,803	155,221
Lamb and mutton	386,287	108,488
Tallow, edible	1,000	
Tallow, inedible	290	

Includes many items which consist of varying amounts of meat.

## ST. LOUIS PROVISIONS

Stocks of provisions in St. Louis and East St. Louis on March 31, totaled 28,117,555 lbs. of pork meats compared with 27,993,855 lbs. a month earlier, and 37,851,695 lbs. a year before, the St. Louis Livestock Exchange has reported. Total lard stocks were 10,739,132, 9,747,143 and 7,691,409 lbs. for the three dates respectively.

Poor quality roughage may cause a trace mineral deficiency among beef cattle.



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## March 31 Beef, Pork Cold Storage Stocks Below February, Year Ago

**I**N LINE WITH a gradual slowing of slaughtering activities, and the resumption of demands after the Lenten season, meat stocks held in storage during March showed a decrease from

of March dropped about 9 per cent from February holdings of 253,983,000 lbs. to 232,384,000 lbs. March stocks were below last year's March storage of 255,552,000 lbs. However, stocks

### U. S. COLD STORAGE STOCKS, MARCH 31, 1953

	Mar. 31, 1953 1,000 lbs.	Mar. 31, 1952 1,000 lbs.	Feb. 28, 1953 1,000 lbs.	5-yr. av. 1948-52 1,000 lbs.
Beef, frozen .....	219,278	244,819	239,968	139,897
In cure and cured .....	13,106	10,733	15,905	11,808
Total Beef <sup>1</sup> .....	232,384	255,552	255,983	151,705
Pork, frozen .....	372,341	558,333	396,907	407,170
D.S. in cure and cured .....	41,878	59,342	38,841	59,064
S.P. in cure and cured .....	156,272	204,331	169,065	187,137
Total Pork <sup>2</sup> .....	570,491	822,006	604,813	653,371
Lamb and mutton, frozen .....	20,883	14,896	23,670	12,404
Veal, frozen .....	19,955	11,885	20,469	11,171
All offal .....	63,160	70,309	67,272	61,217
Canned meat and meat products .....	61,737	49,655	54,339	45,781
Sausage room products .....	20,681	18,046	18,929	15,306
*Lard .....	68,534	.....	.....	.....
*Rendered pork fat .....	.....	2,269	.....	.....

<sup>1</sup>The Government holds in cold storage outside of processors' hands, 16,639,000 lbs. of beef, and 32,045,000 lbs. of pork.

<sup>2</sup>Effective Feb. 15, 1953, the U.S.D.A. stated that they will no longer publish lard and rendered pork fat holdings.

the previous month. Pork inventories showed a gain in February despite reduced production. Canned meats and meat products and sausage room products showed slight increases in product going into storage, according to figures released by the U.S. Department of Agriculture.

Beef stocks in storage for the month

were still 53 per cent above the five year average of 151,705,000 lbs.

Pork storage holds dropped from 604,813 in February to 570,491,000 lbs. at the close of March, a drop of about 6 per cent. Pork stocks for the month were considerably below last year's 822,006,000 lbs. They also were below the five year average of 653,371,000 lbs.

Cold storage holdings of lamb and mutton dropped to 20,883,000 lbs. in March from 23,670,000 lbs. in February, a decrease of about 14 per cent. However, such holdings were considerably larger than the 14,896,000 lbs. at the close of March, 1952. The five-year average for the month was 12,494,000 lbs. Cold storage stocks of veal dropped from 20,469,000 lbs. in February to 19,955,000 lbs. in March, but more than the 11,885,000 lbs. a year ago. The five year average for March was 11,171,000 lbs.

Canned meat and meat products showed an increase of about 13 per cent, totaling 61,737,000 lbs. at the close of March compared with 54,339,000 lbs. on February 28. They also were well up as compared with March of last year when they were 49,655,000 lbs., and 35 per cent above the five year average of 45,781,000 lbs.

Sausage room products increased from 18,929,000 lbs. at the end of February to 20,681,000 lbs., a gain of about 11 per cent. These stocks totaled 18,046,000 lbs. a year ago and the five year average, 15,306,000 lbs.

### MAR. CORN-HOG RATIO

Hog and corn prices at Chicago and hog-corn price ratio for March:

	Barrows & gilts, per 100 lbs.	Corn, No. 3, yellow, per bu.	Hog-corn price ratio
Feb., 1953 .....	19.72	1.551	12.7
Mar., 1952 .....	16.77	1.847	9.1
Mar., 1953 .....	\$20.78	\$1.562	13.3

## WON'T TAINT FOODS!



**Damp Walls or Dry! No Interruption to Business!**

No need to halt operations, remove food products, warm room, or dry it out.

Apply KOCH ODORLESS DAMP-PROOF ENAMEL in any temperature above 32° F. Dries quickly. Breathes out any water already in the wall, but forms a seal against further moisture penetration. Leaves absolutely no odor or taste in exposed foods!

Withstands cleaning compounds and mild acids. Effectively resists flaking and blistering.

No. 492 — Non-Yellowing Gloss White, per gal. — \$8

**Other KOCH Special-Purpose Paints:**

KOCH ICE-PROOF ENAMEL — Flows freely in any temperature down to 50° below zero F.

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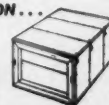
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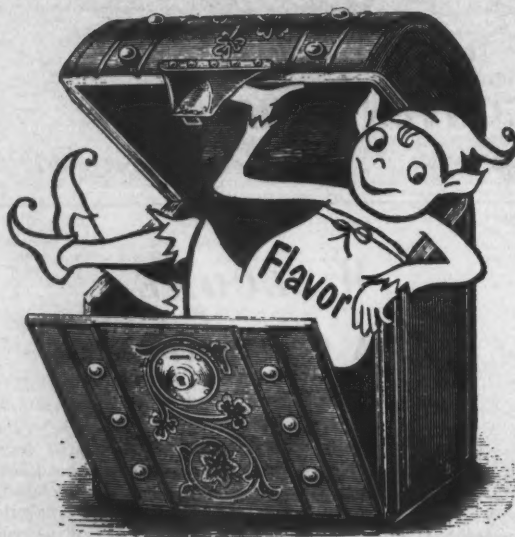
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Products that pass the palate test have to have flavor that lasts. The flavor must stay through your processing, the sales period and then usually survive more cooking at home.

Natural spices are equipped for just this kind of gradual flavor release. Microscopic cells keep the flavor-bearing oils locked inside until released into the meat by processing, cooking and chewing by the consumer.



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**American Spice Trade Association**  
62 WALL STREET, NEW YORK 5, N. Y.

## MEAT and SUPPLIES PRICES CHICAGO

### WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	April 14, 1953
Prime, 800/800	37½ @ 38
Choice, 500/700	35 @ 35½
Choice, 700/800	34½ @ 35
Good, 700/800	32 @ 33
Commercial cows	27½ @ 28
Can. & cut.	26½
Bulls	28 @ 28½

### STEER BEEF CUTS\*

Prime:	
Hindquarter	49.0 @ 50.0
Forequarter	30.0 @ 31.0
Round	43.0 @ 46.0
Trimmed full loin	35.0 @ 36.0
Regular chuck	30.0 @ 32.0
Fore Shank	18.0 @ 20.0
Brisket	21.0 @ 23.0
Rib	55.0 @ 57.0
Short plate	9.0 @ 10.0
Flanks (rough)	9.0 @ 10.0
Choice:	
Hindquarter	45.0 @ 47.0
Forequarter	28.0 @ 29.0
Round	43.0 @ 45.0
Trimmed full loin	63.0 @ 66.0
Regular chuck	30.0 @ 32.0
Fore Shank	18.0 @ 20.0
Brisket	21.0 @ 23.0
Rib	44.0 @ 45.0
Short plate	9.0 @ 10.0
Flanks (rough)	9.0 @ 10.0
Good:	
Round	42.0 @ 44.0
Regular chuck	30.0 @ 32.0
Brisket	21.0 @ 23.0
Rib	39.0 @ 42.0
Loins	55.0 @ 60.0

### BEEF PRODUCTS

Tongues, No. 1	30 @ 31
Brains	7½
Hearts	12 @ 12½
Livers, selected	42 @ 43
Livers, regular	30 @ 31
Tripe, scalded	5 @ 5½
Tripe, cooked	6
Lips, scalded	6
Lips, unscalded	5
Lungs	4½
Melts	4½ @ 4¾
Udders	4¾

### BEEF HAM SETS

Kneuckles	44½
Insides	44½
Outsides	41

### FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	35 @ 36
Veal breads, under 12 oz.	67
12 oz. up	78 @ 79
Calf tongues, under 1½	27 @ 28
1½-2	32
Ox tails, under ¾ lb.	13.50
Over ¾ lb.	15.50

### WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	55 @ 60½
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	58 @ 63½
Hams, skinned, 16/18 lbs., wrapped	54 @ 58½
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	56½ @ 64
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	50 @ 55
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	45 @ 51
Bacon, No. 1 sliced, 1-lb. open-faced layers	55 @ 63

### VEAL—SKIN OFF\*

Carcass (L.c.l. prices)	
Prime, 80/110	\$42.00 @ 44.00
Prime, 110/150	42.00 @ 44.00
Choice, 80/110	38.00 @ 41.00
Choice, 110/150	38.00 @ 41.00
Good, 50/80	30.00 @ 34.00
Good, 80/110	34.00 @ 38.00
Good, 110/150	34.00 @ 38.00
Commercial, all wts.	25.00 @ 30.00

### CARCASS LAMBS\*

(L.c.l. prices)	
Prime, 30/50	\$41.00 @ 45.00
Choice, 30/50	41.00 @ 45.00
Choice, 50/80	39.00 @ 42.00
Good, all weights	36.00 @ 42.00

### CARCASS MUTTON\*

(L.c.l. prices)	
Choice, 70/down	None quoted
Good, 70/down	None quoted
Utility, 70/down	None quoted
*April 16 prices.	

### SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40%, bbls.	19
Pork trim., guar. 50% lean, bbls.	22½ @ 23
Pork trim., 80% lean, bbls.	42½
Pork trim., 95% lean, bbls.	53
Pork cheek meat, trmd., bbls.	33 @ 34
Bull meat, bon's, bbls.	37 @ 37½
C.C. cow meat, bbls.	35
Beef trimmings, bbls.	27½ @ 28
Bon's chucks, bbls.	37 @ 37½
Beef cheek meat, trmd., bbls.	22
Beef head meat, bbls.	20½
Shank meat, bbls.	39
Veal trim., bon's, bbls.	31

### FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)	
Hams, skinned, 10/14	52½ @ 53
Hams, skinned, 14/16	52½ @ 53
Pork loins, regular	
12/down, 100's	46 @ 47
Pork loin, boneless, 100's	72 @ 72½
Shoulders, skinned, bone-in, under 16 lbs., 100's	36
Picnics, 4/6 lbs., loose	31½
Picnics, 6/8 lbs., loose	30½ @ 31
Boston butts, 4/8 lbs.	41½ @ 42
Tenderloins, fresh, 10's	85 @ 88
Neck bones, bbls.	10 @ 11
Livers, bbls.	18½ @ 20
Brains, 10's	20
Ears, 30's	9
Snouts, lean-in, 100's	9 @ 10
Feet, s.e., 30's	7

### SAUSAGE CASINGS

(L.c.l. prices)	
(L.c.l. prices quoted to manufacturers of sausage)	
Beef casings:	
Domestic rounds, 1½ to 1¾ in.	50 @ 65
Domestic rounds, over 1¾ in., 140 pack	85 @ 1.06
Export rounds, wide, over 1½ in.	1.30 @ 1.50
Export rounds, medium, 1½ @ 1¾ in.	90 @ 1.00
Export rounds, narrow, 1½ in. under	1.10 @ 1.40
No. 1 weasands, 24 in. up	12 @ 15
No. 1 weasands, 22 in. up	9 @ 12
No. 2 weasands, 22 in. up	8
Middles, sewing, 1½ @ 2 in.	90 @ 1.25
Middles, select, wide, 2 @ 2½ in.	1.55 @ 1.60
Middles, select, extra, 2½ @ 2¾ in.	1.95 @ 2.10
Middles, select, extra, 2½ in. & up	2.50 @ 2.75
Beef bungs, export, No. 1	18 @ 23
Beef bungs, domestic	15 @ 17
Dried or salted bladders, per piece:	
12-15 in. wide, flat	17 @ 20
10-12 in. wide, flat	9 @ 11
8-10 in. wide, flat	5 @ 9
Pork casings:	
Extra narrow, 29 mm. & dn.	4.00 @ 4.35
Narrow, mediums, 29 @ 32 mm.	3.90 @ 4.25
Medium, 32 @ 35 mm.	2.55 @ 2.85
Spec. med., 35 @ 38 mm.	1.85 @ 1.90
Export bungs, 34 in. cut	30 @ 33
Large prime bungs, 34 in. cut	21 @ 24
Medium prime bungs, 34 in. cut	14 @ 19
Small prime bungs	8 @ 11
Middles, per set, cap. off	50 @ 60

### DRY SAUSAGE

(L.c.l. prices)	
Cervelat, ch. hog bungs	99 @ 1.01
Thuringer	45 @ 48
Farmer	82 @ 84
Holsteiner	80 @ 83
B. C. Salami	83 @ 85
Genoa style Salami, ch.	91 @ 95
Pepperoni	70 @ 81



**NOW** you can produce



*"Sausage at its Best  
in its Natural Dress"*  
OAS

with  
**A. Dewied**

SELECTED NATURAL  
HOG AND SHEEP CASINGS

A. DEWIED Selected Natural Hog and Sheep Casings are inspected for uniform size, length and strength... expertly cleaned... pressure-tested. They give sausage the smooth, well-filled appearance and "naturally fine" eating quality your customers like!



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*Come up  
and see us  
...anytime!*



**PALMER HOUSE  
CHICAGO  
NIMPA**

ROOM No. 827  
APRIL 27-28-29

**ST. JOHN & CO.**

5800 S. Damen Ave., Chicago-36, Ill.



**Fas-Tie**

**FOR ECONOMY**



1. Fas-Tie machine  
pleats the casing evenly  
with uniform tension.

2. Fas-Tie fastener  
slips easily over folded,  
pleated casing end.

3. Crimping die com-  
pletes operation, punches  
hole for Fas-Tie loop.

Save... 10 to 20% of casing costs by applying these strong, lightweight bands of metal to sausage ends with a Fas-Tie Applying Machine. Save... 50% of string costs by eliminating string-first ties. Save... for Fas-Tie means no costly stockinettes are necessary.

Produce... 100% more casings with a Fas-Tie operator sealing 450 casings each hour!

Dress up... Sausages hang straight with Fas-Tie and the casings are uniform and attractive.

Fas-Tie pleats casings evenly, clips easily over pleated end and punches "hanger hole" for the Fas-Tie Loop.

For the most advanced method yet devised for an ideal sausage end closure, use the ORIGINAL metal fastener - Fas-Tie!

Write for free Fas-Tie booklet - NOW!

▶ See the Fas-Tie exhibit  
at the NIMPA Convention,  
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**Hercules FASTENERS, INC.**

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J. A. FARMINGTON & CO.  
Sausage Distributors

THE WRIGHT LABORATORIES  
(Mexico, S.A. Distributors)



All your meats are  
**BANQUET-GRAND**  
when seasoned with pure  
**BANQUET BRAND!**



You can't put in better-tasting seasonings  
than Banquet Brand PURE Pepper and  
Spices—from McCormick, the World's  
Largest Spice and Extract House! McCormick  
means unequalled flavor penetration  
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Brand man your needs—let the McCormick  
resources and laboratories work for YOU!



Contact your local McCormick office or write to:  
**MCCORMICK & CO., Inc.**  
WORLD'S LARGEST SPICE AND EXTRACT HOUSE  
Baltimore 2, Maryland

#### DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings...	42	@ 43
Pork sausage, sheep cas...	50	@ 51
Frankfurters, sheep cas...	50	@ 52
Frankfurters, skinless...	44	@ 45
Bologna...	44	@ 46
Bologna, artificial cas...	36	@ 38
Smoked liver, hog buns...	44	@ 45
New Eng. lunch, spec...	68	@ 69
Tongue and blood...	48	@ 51
Souse...	32	@ 33
Polish sausage, fresh...	50	@ 55
Polish sausage, smoked...	48	@ 49
Pickled & Pimiento loaf...	39	@ 40
Peppered loaf...	46	@ 47
Olive loaf...	44	@ 45

#### SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	36	40
Resifted	38	42
Chili powder	47	47
Chili Pepper	47	47
Cloves, Zanzibar	1.75	1.90
Ginger, Jam., unbl.	21	31
Ginger, African	22	28
Mace, fancy, Banda		
East Indies	1.35	
West Indies	1.31	
Mustard flour, fancy	37	
No. 1	35	
West India Nutmeg	44	
Paprika, Spanish	60	
Pepper, Cayenne	58	
Red, No. 1	54	
Pepper, Packers	2.07	
Pepper, white	1.75	1.85
Malabar	1.71	1.81
Black Lampung	1.71	1.81

#### SEEDS AND HERBS

(L.c.l. prices)

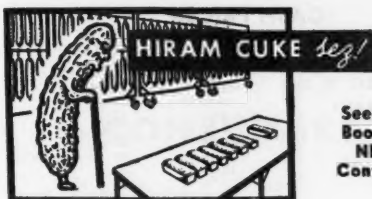
	Whole	Ground for Saus.
Caraway seed	15	20
Cominos seed	21	26
Mustard seed, fancy	23	..
Yellow American	15	..
Oregano	26	33
Coriander, Morocco		
Natural No. 1	11	16
Marjoram, French	34	45
Sage, Dalmatian		
No. 1	52	65

#### CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$ 9.30
Salt, n. ton, f.o.b. N.Y.	11.25
Dbt. refined gran.	14.00
Small crystals	15.40
Medium crystals	5.25
Pure rid., gran., nitrate of soda	6.25
Pure rid., powdered nitrate of soda	6.25
Salt—	
Salt, in min. car. of 45,000 lbs., only, paper sacked, f.o.b. Chgo.	\$22.00
Granulated	
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	25.50
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.40
Refined standard cane gran., basis	8.70
Refined standard beet gran., basis	8.50
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.40
Cerelose dextros., per cwt.	7.76
L.C.L. ex-warehouse, Chgo.	7.66
C/L Del. Chgo.	7.66

#### PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Apr. 14	San Francisco Apr. 14	No. Portland Apr. 14
<b>FRESH BEEF (Carcass):</b>			
<b>STEER:</b>			
Choice:			
500-600 lbs.	\$37.00@38.00	\$39.00@41.00	\$38.00@39.00
600-700 lbs.	37.00@38.00	38.00@39.00	37.00@38.00
Good:			
500-600 lbs.	34.00@36.00	37.00@38.00	37.00@39.00
600-700 lbs.	32.00@34.00	36.00@38.00	36.00@38.00
Commercial:			
350-500 lbs.	33.00@35.00	34.00@36.00	34.00@36.00
<b>COW:</b>			
Commercial, all wts.	26.00@30.00	31.00@35.00	28.00@33.00
Utility, all wts.	25.00@27.00	27.00@31.00	27.00@31.00
<b>FRESH CALF:</b>	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	42.00@44.00	None quoted	46.00@52.00
Good:			
200 lbs. down	40.00@42.00	None quoted	45.00@50.00
<b>FRESH LAMB (Carcass)</b>	(Spring)	(Spring)	(Spring)
Prime:			
30-40 lbs.	None quoted	None quoted	None quoted
40-50 lbs.	44.00@46.00	46.00@48.00	43.00@45.00
Choice:			
30-40 lbs.	None quoted	None quoted	None quoted
40-50 lbs.	45.00@48.00	46.00@48.00	43.00@45.00
Good, all wts.	42.00@44.00	42.00@44.00	40.00@44.00
<b>MUTTON (EWE):</b>			
Choice, 70 lbs. down	20.00@23.00	None quoted	17.00@20.00
Good, 70 lbs. down	20.00@23.00	None quoted	17.00@20.00
<b>FRESH PORK CARCASSES (Packer Style)</b>		(Shipper Style)	(Shipper Style)
80-120 lbs.	None quoted	34.00@36.00	None quoted
120-160 lbs.	34.50@35.50	33.00@35.00	34.00@35.00
<b>FRESH PORK CUTS No. 1:</b>			
<b>LOINS:</b>			
8-10 lbs.	51.00@54.00	50.00@53.00	52.00@57.00
10-12 lbs.	51.00@54.00	49.00@51.00	52.00@57.00
12-16 lbs.	51.00@54.00	48.00@49.00	50.00@55.00
<b>PICNICS:</b>			
4-8 lbs.	36.00@40.00	39.00@41.00	37.00@41.50
<b>PORK CUTS No. 1:</b>	(Smoked)	(Smoked)	(Smoked)
<b>HAM, Skinned:</b>			
12-16 lbs.	46.00@55.00	60.00@64.00	59.00@64.00
16-18 lbs.	57.00@63.00	55.00@62.00	58.00@63.00
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs.	50.00@58.00	55.00@58.00	53.00@57.00
8-10 lbs.	45.00@54.00	52.00@55.00	51.00@56.00
10-12 lbs.	46.00@55.00	50.00@54.00	48.00@53.00
<b>LARD, Refined:</b>			
1-lb. cartons	14.50@15.50	15.00@16.00	14.00@16.00
50-lb. cartons and cans	13.00@14.50	13.00@15.00	None quoted
Tierces	12.50@14.00	12.00@13.50	11.50@15.00



See Us In  
Booth 103  
NIMPA  
Convention

"There is no special  
trick to giving your  
Sausage, Loaves and  
Specialties distinctive  
taste and positive  
sales appeal . . .

just add: **GOLDSMITH'S  
DICED SWEET PICKLE**

to the formulas you are now using!"

- DICED, READY TO USE
- NATURALLY BEAUTIFUL GREEN COLOR
- LOW-COST SALES-GETTER
- IMMEDIATE DELIVERY AT ALL TIMES
- SAMPLES ON REQUEST

GOLDSMITH, specialist in products for the Meat Packer and Sausage Manufacturer, recommends DICED SWEET PICKLE for an immediate lift to lagging sausage, loaf and specialty sales. The simple addition of GOLDSMITH'S DICED SWEET PICKLE to your present formulas gives your products a distinctive, sales-winning taste appeal . . . improves their appearance . . . steps up demand.

HIRAM CUKE also sez: For a better tasting, more attractive line of loaves, sausage and specialties, try the following sales-getters: Diced Sour and Dill Pickles . . . Sweet and Sour Chunks . . . Diced Red and Green Peppers.

Write today for free samples and quotations!

**Goldsmith  
PICKLE COMPANY**

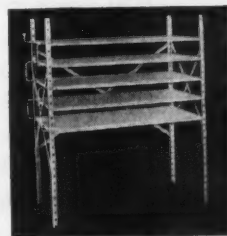
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CHICAGO 9, ILLINOIS



Why continue taking shrinkage losses in your cold storage room — losses caused by forced air cooling? You can cut shrinkage to a minimum and protect the quality of your products by using DOLE refrigeration — the system that cools by *direct contact* and *natural* air circulation. For complete information ask for Catalog AE.

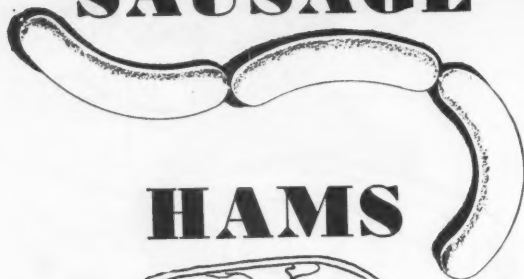
**DOLE**

DOLE Quick Freeze Plates are available as stands which can be installed in any cooling room to provide faster freezing and preservation of your perishables.



**DOLE REFRIGERATING CO.**  
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In Canada: Dole Refrigerating Products Limited,  
44 Elgin Street, Brantford, Ont.

# SAUSAGE



# HAMS



# BACON



*taste better  
sell better*

with a little added

**Huron MSG**  
MONOSODIUM GLUTAMATE 99%+

See for yourself how so little Huron MSG brings out so much MORE of the good flavor of your own sausage, hams and bacon. 1½ oz. of Huron MSG is enough for 100 lbs. of sausages. For free working samples or technical advice, write Technical Service Department at any of addresses below.

**THE HURON MILLING COMPANY**

General Sales Office: 9 Park Place, New York City 7 • Factories: Harbor Beach, Mich.  
161 E. Grand St., Chicago 11 • 13 E. 8th St., Cincinnati 2 • 383 Brannan St., San Francisco

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

F.O.B. CHICAGO CHICAGO BASIS			BELLIES (Square Cut)		
WEDNESDAY, APRIL 15, 1953			Green		
REGULAR HAMS			Cured		
Fresh or F.F.A.			38		
8-10	50n	50n	8-10	37½	38n
10-12	50n	50n	10-12	37½ @ 36½	38n
12-14	50n	50n	12-14	35½ @ 36	37 @ 37½n
14-16	50n	49½n	14-16	35 @ 35½	36½ @ 37n
16-18	49½n	49½n	16-18	35	36½n
18-20	48½n	48½n	18-20	31¼	32½n
20-22	48½n	48½n			
SKINNED HAMS			GR. AMN. BELLIES		
Fresh or F.F.A.			D. S. BELLIES		
10-12	52½	52½	18-20	27n	Clear
12-14	52½	52½	20-25	27	25
14-16	52½	52½	25-30	26	25
16-18	52 @ 52½	52	30-35	24½	24½
18-20	51	51	35-40	22	22n
20-22	51	51	40-50	20	19½
22-24	51	51			
24-26	50 @ 51	50 @ 51	FAT BACKS		
25-30	49	48½n	Fresh or Frozen		
25/up, 2's in.	48	47½n	6-8	8n	8n
PICNICS			8-10	8n	8
Fresh or F.F.A.			10-12	8½n	8½
4-6	30½ @ 31	30½	12-14	10½n	10½ @ 10½n
6-8	30½ @ 30½	30	14-16	10½n	10½
8-10	29½ @ 30	29½n	16-18	11½n	12n
10-12	29½ @ 30	29½n	18-20	11½n	12n
12-14	29½ @ 30	29½n	20-25	11½n	12n
8/up, 2's in.	29½ @ 30	29½n	BARRELED PORK		
OTHER CELLAR CUTS			Clear Fat Back		
Fresh or Frozen			Pork		
Square jowls	16	15½n	30/40	31n	60/ 70.....28n
Jowl butts	13	11½	40/50	31n	70/ 80.....27n
S.P. jowls		12n	50/60	31n	80/100.....25n
					100/125.....

### LARD FUTURES PRICES

FRIDAY, APRIL 10, 1953				
Open	High	Low	Close	
May 10.22½	10.30	10.15	10.30b	
July 10.60	10.72½	10.55	10.72½	
Sept. 10.95	11.10	10.95	11.10	
Nov. 11.10	11.25	11.10	11.25a	
Nov. ....	....	....	11.00n	
Sales: 2,760,000 lbs.				
Open interest, at close Thurs., Apr. 9: May 719, July 954, Sept. 506, Oct. 50, and Nov. 12 lots.				
MONDAY, APRIL 13, 1953				
May 10.25	10.50	10.25	10.50	
July 10.65	10.92½	10.65	10.92½	
Sept. 11.07½	11.30	11.07½	11.30a	
Oct. 11.22½	11.40	11.22½	11.40	
Nov. ....	....	....	11.25b	
Sales: 4,880,000 lbs.				
Open interest at close Friday, Apr. 10: May 714, July 947, Sept. 513, Oct. 52, and Nov. 12 lots.				
TUESDAY, APRIL 14, 1953				
May 10.55	10.62½	10.52½	10.57½b	
July 10.95	11.00	10.95	11.00a	
Sept. 11.35	11.37½	11.32½	11.32½	
Oct. 11.45	11.47½	11.42½	11.42½	
Nov. ....	....	....	11.25b	
Sales: 4,640,000 lbs.				
Open interest at close Mon., Apr. 13: May 701, July 976, Sept. 527, Oct. 52, and Nov. 12 lots.				
WEDNESDAY, APRIL 15, 1953				
May 10.55	10.57½	10.45	10.52½b	
July 10.92½	10.97½	10.87½	10.92½b	
Sept. 11.30	11.30	11.22½	11.30	
Oct. 11.40	11.40	11.37½	11.37½b	
Nov. 11.30	....	....	11.30	
Sales: 2,760,000 lbs.				
Open interest at close Tues., Apr. 14: May 668, July 1,002, Sept. 535, Oct. 49 and Nov. 12 lots.				
THURSDAY, APRIL 16, 1953				
May 10.55	10.57½	10.50	10.55a	
July 11.07½	11.00	10.92½	10.95a	
Sept. 11.37½	11.37½	11.27½	11.27½	
Oct. ....	....	....	11.42½a	
Nov. ....	....	....	11.30n	
Sales: 2,250,000 lbs.				
Open interest at close, Wed., Apr. 15: May 658, July 1,006, Sept. 535, Oct. 50 and Nov. 12 lots.				

### CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California during March was reported to THE NATIONAL PROVISIONER as follows:

	No.
Cattle	32,037
Calves	22,814
Hogs	21,864
Sheep	28,469
Meat and lard production for March:	
	Lb.
Sausage	3,752,258
Pork and beef	7,718,167
Lard and substitutes	434,389
Total	11,904,754

As of March 31, California had 106 meat inspectors. Plants under state inspection totaled 302, and plants under state approved municipal inspection totaled 87.

### PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$13.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	13.50
Kettle rend., tierces, f.o.b. Chicago	14.00
Leaf, kettle rend., tierces, f.o.b. Chicago	15.50
Lard flakes	18.50
Neutral tierces, f.o.b. Chicago	18.50
Standard Shortening *N. & S.	22.00
Hydrogenated Shortening N. & S.	23.75

\*Delivered.

### WEEK'S LARD PRICES

Apr. 10	10.25n	8.87½	9.87½
Apr. 11	10.25n	8.87½n	9.87½n
Apr. 13	10.37½n	9.00	10.00n
Apr. 14	10.50n	9.25	10.25n
Apr. 15	10.50n	9.25n	10.25n
Apr. 16	10.50n	9.25n	10.25n



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By Philip D. Sang, Vice President  
Goldenrod Ice Cream Co., Chicago, Ill.

"Over a period of 23 years we constructed seven ice cream hardening rooms, using cork insulation. In 1935, after consolidating production in one plant, we commissioned United Cork Companies to design and construct a new hardening room of the most modern type and efficiency. This was to maintain a temperature of  $-40^{\circ}$  and called for 8000 sq. ft. of surface area.

"This room proved so successful that another room was built in 1945. So far as we can ascertain, the consumption of electricity for refrigerating these rooms is now no greater than when they were new.

"If called upon for further expansion, we would certainly again use corkboard insulation."

### Integrated Responsibility

A major factor in the effectiveness of United BB Corkboard in this and thousands of other installations in meat, milk, frozen food plants and other applications requiring low-temperature insulation is to be found in the unified responsibility of United Cork Companies . . . from selection of the grades of raw materials imported to the erection of the complete job.

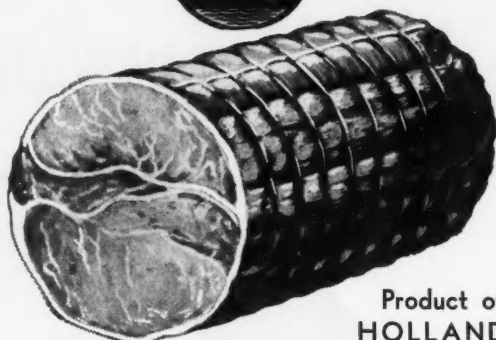
Cork itself, of course, has unique natural insulation properties, and United Cork's patented process of block baking (BB) the cork granules into corkboard without the use of any binder makes most effective use of these natural advantages.

Each installation of United Cork BB Corkboard is planned by engineers thoroughly experienced in the requirements of refrigeration work. These engineers are located at each of United Cork's branch offices throughout the country. They are prepared to cooperate with architects and general contractors in designing low-temperature insulation as an integral part of the complete building.

United Cork Companies' erection crews, which are also located at each of the branch offices, then take the engineering blueprints and convert the designs into a finished insulation job. The branch office concerned also checks on the operating effectiveness of each installation to assure complete customer satisfaction.

If you would like to know more about the scope of United Cork Companies' service—and about the ways in which installations have stood up under the toughest conditions—just drop a line to United Cork Companies, Dept. I-1, Kearny, N. J.

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# MARKET PRICES

NEW YORK

## WHOLESALE FRESH MEATS CARCASS BEEF

Apr. 14, 1953	
Prime, 800 lbs./down...	\$41.00@44.00
Prime, 800/900	38.00@40.00
Choice, 800 lbs./down...	37.50@39.00
Choice, 800/900	36.00@38.00
Good, 500/700	35.00@36.00
Steer, commercial	None quoted
Cow, commercial	27.00@29.00
Cow, utility	26.00@27.00

## BEEF CUTS

Prime:	City
Hindquarter	\$49.00@ 56.0
Forequarter	34.00@ 36.0
Round	43.00@ 46.0
Hip r'd with flank	42.00@ 45.0
Short loin, untrim.	85.00@ 90.0
Short loin, trimmed	None quoted
Sirloin, butt bone in.	None quoted
Rib	56.00@ 64.0
Arm chuck	32.00@ 34.0
Brisket	25.00@ 27.0
Short plate	10.00@ 12.0
Flank	10.00@ 12.0
Full plate	17.00@ 18.0
Forequarter (Kosher)	34.00@ 38.0
Arm chuck (Kosher)	36.00@ 38.0
Brisket (Kosher)	26.00@ 28.0

Choice:	City
Hindquarter	45.00@ 50.0
Forequarter	32.00@ 34.0
Round	41.00@ 44.0
Hip r'd with flank	41.00@ 44.0
Short loin, untrim.	80.00@ 85.0
Short loin, trimmed	None quoted
Sirloin, butt bone in.	None quoted
Rib	48.00@ 55.0
Arm chuck	30.00@ 32.0
Brisket	25.00@ 27.0
Short plate	10.00@ 12.0
Flank	10.00@ 12.0
Full plate	16.00@ 17.0
Forequarter (Kosher)	31.00@ 33.0
Arm chuck (Kosher)	34.00@ 36.0
Brisket (Kosher)	26.00@ 28.0

## FANCY MEATS

(l.c.l. prices)

	Cwt.
Veal breads, under 6 oz.	70.00
6 to 12 oz.	100.0
12 oz. up	125.00
Beef kidneys	25.
Beef livers, selected	65.0
Beef livers, selected, kosher	8.5@125.0
Ortals, over 1/4 lb.	35.0

## LAMBS

(l.c.l. prices)

	City
Prime, 30/40	None quoted
Prime, 40/50	45.00@51.00
Prime, 50/60	42.00@46.00
Choice, 30/40	None quoted
Choice, 40/50	45.00@50.00
Good, 30/40	None quoted
Good, 40/50	44.00@49.00
Good, 50/60	41.00@44.00
	Western
Prime, 50/down	\$42.00@47.00
Prime, 50/60	39.00@42.00
Prime, 60/70	39.00@42.00
Choice, 50/down	42.00@47.00
Choice, 50/60	39.00@42.00
Good, all wts.	37.00@43.00

## FRESH PORK CUTS

(l.c.l. prices)

	Western
Pork loins, 12/down...	\$46.00@48.00
Pork loins, 12/16	45.00@47.00
Hams, sknd., 14/down...	55.00@57.00
Boston butts, 4/8 lbs.	43.00@45.00
Spareribs, 3/down	42.00@44.00
Pork trim., regular	22.00
Pork trim., spec. 80%	46.00
	City
Hams, sknd., 14/down...	\$56.00@59.00
Pork loins, 12/down...	50.00@54.00
Pork loins, 12/16	None quoted
Picnics, 4/8	36.00@38.00
Boston butts, 4/8 lbs.	48.00@51.00
Spareribs, 3/down	46.00@48.00

## VEAL—SKIN OFF

(l.c.l. prices)

	Western
Prime, 80/110	\$42.00@46.00
Prime, 110/150	42.00@47.00
Choice, 50/80	34.00@38.00
Choice, 80/110	38.00@42.00
Choice, 110/150	38.00@42.00
Good, 58/80	31.00@34.00
Good, 80/150	34.00@39.00
Commercial, all wts.	27.00@33.00

## DRESSED HOGS

(l.c.l. prices)

100 to 136 lbs.	\$35.25@37.50
137 to 153 lbs.	35.25@37.50
154 to 171 lbs.	35.25@37.50
172 to 188 lbs.	35.25@37.50

## BUTCHERS' FAT\*

(l.c.l. prices)

Shop fat	3/4 c lb.
Breast fat	3/4 c lb.
Inedible suet	3/4 c lb.
Edible suet	3/4 c lb.

## LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, April 15, were reported as follows:

### CATTLE:

Steers, ch. & prime...	\$23.00@25.00
Steers, choice	21.75@22.75
Steers, good	19.00@20.50
Helfers, gd. & ch.	20.00@20.50
Helfers, util. & com'l.	14.50@16.50
Cows, util. & com'l.	13.00@15.00
Cows, can. & cut.	11.00@13.00
Bulls, good	14.00@14.50
Bulls, util. & com'l.	14.00@15.50
Bulls, can. & cut.	11.00@12.00

### HOGS:

Good, ch., 190/200...	\$21.75@22.35
Good, ch., 200/220...	21.75@22.35
Gd., ch., 220/240	21.75@22.35
Gd., ch., 240/270	21.00@22.00
Gd., ch., 270/300	20.25@21.25
Sows, 400/down	19.25@20.25

### LAMBS:

Choice & prime	\$23.00@23.25
Good & choice	21.00@23.00

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# BY-PRODUCTS....FATS AND OILS

## TALLOWES AND GREASES

Wednesday, April 15, 1953

The inedible fats market late last week retained its more settled position, and selling action accelerated. Both the midwest and eastern locales were accounted for. A fair to good volume of renderers' bleachable fancy tallow sold at 5c, c.a.f. East. Two tanks of choice white grease sold at 5½c, delivered East, for immediate shipment. Several more tanks of same sold at 5½c, and 5¾c, c.a.f. East, for prompt and immediate shipments. Few tanks of No. 2 tallow traded at 3¾c, Chicago basis.

Few tanks of B-white grease sold at 4c, c.a.f. Chicago. Several tanks of yellow grease sold at 4¾c, c.a.f. East. Couple tanks of yellow grease sold at 3¾c, c.a.f. Chicago. Several tanks of special tallow sold at steady price of 4c, c.a.f. Chicago. Two tanks of choice white grease, all hog, sold at 5½c, c.a.f. East, immediate shipment. Few tanks of special tallow sold at 4½c, delivered East. Few tanks of renderers' choice white grease sold at 4¾c, c.a.f. Chicago.

The new week started off on a slow gait, with bids at steady levels, but sellers holding tight for higher price. Additional tanks of all hog choice white grease sold at 5½c, c.a.f. East, immediate shipment, and 5¾c, c.a.f. East was bid later on same, but reported held at 6c or better. Choice white grease also bid at 4¾ and 5c, c.a.f. Chicago, depending on quality.

On Tuesday, a little action developed, with general market carrying a steady price. B-white grease sold at 4c, yellow grease, 3¾c; special tallow, 4c; and prime tallow, 4¾c; several tanks were involved, and all c.a.f. Chicago. Choice white grease traded fractionally higher, 5c on regular production, and all hog at 5½c, c.a.f. Chicago, few tanks sold. Few tanks of No. 2 tallow sold at 3.80, c.a.f. New Orleans, and c.a.f. East.

Tank of all hog choice white grease sold at 6c, c.a.f. East. The same price was bid at 5¾c, c.a.f. East, but held higher. Few tanks of B-white grease sold at 4¾c, c.a.f. East.

**TALLOWES:** Wednesday's quotations: edible tallow, 5½c; original fancy tallow, 4¾@4¾c; bleachable fancy tallow, 4¾c; prime tallow, 4¾c; special tallow, 4c; No. 1 tallow, 3¾c; and No. 2 tallow, 3¾c.

**GREASES:** Wednesday's quotations: choice white grease, 5@5½c; A-white grease, 4¾c; B-white grease, 4c; yellow grease, 3¾c; house grease, 3¾c; and brown grease, 2¾@3¾c.

## BY-PRODUCTS MARKETS

Wednesday, April 15, 1953

### Blood

Unit	Ammonia
Unground, per unit of ammonia (bulk) .....	*4.25@4.50

### Digester Feed Tankage Material

Wet rendered, unground, loose, Low test .....	*5.25n
High test .....	*4.50n
Liquid stick tank cars .....	3.00@3.25

### Packinghouse Feeds

Unit	Carlots, per ton
50% meat and bone scraps, bagged .....	\$65.00@75.00
50% meat and bone scraps, bulk .....	60.00@70.00
55% meat scraps, bulk .....	70.00@80.00
60% digester tankage, bulk .....	60.00@70.00
60% digester tankage, bagged .....	65.00@80.00
80% blood meal, bagged .....	115.00
70% standard steamed bone meal, bagged (spec. prep.) .....	65.00
65% steamed bone meal .....	50.00n

### Fertilizer Materials

High grade tankage, ground, per unit ammonia .....	4.00@4.25
Hoof meal, per unit ammonia .....	6.00@6.25*

### Dry Rendered Tankage

	Per unit Protein
Low test .....	*1.10@1.15
High test .....	*1.00

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed) .....	\$ 1.50@ 1.75
Hide trimmings (green, salted) .....	*13.00@15.00
Cattle jaws, skulls and knuckles, per ton .....	65.00n
Pig skin scraps and trimmings, per lb. ....	5½

### Animal Hair

Winter coil dried, per ton .....	*55.00@60.00
Summer coil dried, per ton .....	*37.50n
Cattle switches, per piece .....	5½
Winter processed, gray, lb. ....	10 @ 11
Summer, processed, gray, lb. ....	3 @ 4

n—nominal. n—asked.  
\*Quoted delivered basis.

## VEGETABLE OILS

Wednesday, April 15, 1953

Soybean oil was the only selection in the vegetable oil market that carried a firm tone the beginning of the week, while other selections were unchanged to slightly easier. April and May shipment both cashed at 13¾c. Offerings later in the day were priced at 13¾c, but no sales were reported at that level. June shipment sold early at 13½c and later sales were at 13¾c. Movement of forward positions was not encountered, although July was bid at 13½c and August at 13¾c. Volume of sales throughout the day were not heavy and both original and resale oil shared in the activity.

The cottonseed oil market was dull and featureless with the Valley and Southeast pegged at 15½c, nominal basis. Valley oil was offered at 15¾c, but buying interest was absent. Texas oil was unchanged from the previous week's close and quoted at 14¾c and 14¾c, nominal. A moderate quantity of corn oil changed hands at 14¾c, which was considered steady. No trading of peanut oil could be confirmed but the market declined ¼c and called 22c, nominal. The coconut oil market continued to weaken and, according to some sources, trades of spot shipment were consummated at 17½c. April shipment presumably was offered at 17c.

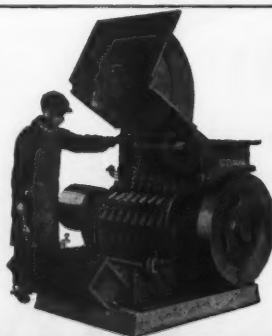
Soybean oil continued to trade in a moderate way at steady to slightly higher prices, depending on shipment. Immediate oil cashed at 13¾c, and, while April shipment reportedly sold at that level, more movement at 13¾c was confirmed. May shipment traded at 13¾c with possible industrial purchase at 13¾c. June shipment sold at 13¾c with additional offerings priced at 13¾c, but unsold. July shipment was bid at 13½c without results.

Activity in the cottonseed oil market continued to lag and was unchanged pricewise from the preceding day's

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levels. However, a couple of tanks presumably sold in the Valley late in the day at 15¼c. Corn oil sold steady at 14¼c and 15c asked for additional supplies. Although peanut oil did not trade, the market was considered firmer and quoted at 22¼c and at 22½c in some cases. Spot shipment coconut oil was offered as low as 17c, but no trading could be uncovered.

The vegetable oil market was extremely quiet at midweek, with some selections registering stronger prices and others becoming easier. Soybean oil held mostly steady and April shipment cashed at 13¼c, Decatur basis. May shipment was bid at 13¼c, but movement was restricted. June shipment sold at 13¼c and 13½c. Limited movement of July shipment was reported at 13¼c. The bulk of the sales was in original oil.

From all appearances, the cottonseed oil market was stronger but on a nominal basis. The Valley and Southeast were quoted at 15¼c and Texas at 14¼c. Corn oil firmed to 15c and peanut oil was unchanged at 22¼c and 22½c. Coconut oil continued to decline rapidly with spot oil offered as low as 16¼c.

**CORN OIL:** Advanced a ¼c at midweek.

**SOYBEAN OIL:** Market stronger Tuesday, but unchanged at midweek from last week's levels.

**PEANUT OIL:** Activity light at unchanged prices.

**COCONUT OIL:** Rapid declines registered during week. Spot shipment offered at midweek at 16¼c.

**COTTONSEED OIL:** Market firm Wednesday advancing ¼c, but actual sales thin.

Cottonseed oil prices in New York were quoted as follows:

FRIDAY, APRIL 10, 1953					
	Open	High	Low	Close	Prev. Close
May	17.32b	17.42	17.36	17.35b	17.30b
July	17.30b	17.40	17.24	17.00b	17.01
Sept.	15.68b	15.70	15.67	15.68b	15.68
Oct.	15.15b	15.18	15.18	15.23	15.15b
Dec.	15.00b	15.00	15.00	15.00b	15.00b
Jan.	15.00b	15.00	15.00	15.00b	15.00b
Mar.	14.90n	14.90	14.90	14.90n	15.00n

Sales: 35 lots.

MONDAY, APRIL 13, 1953					
May	17.32b	17.42	17.36	17.41b	17.35b
July	17.02b	17.09	17.04	17.07b	17.00b
Sept.	15.65b	15.70	15.67	15.67b	15.68b
Oct.	15.18b	15.18	15.18	15.20b	15.23
Dec.	15.00b	15.05	14.95	15.05	15.00b
Jan.	15.00b	15.00	15.00	15.00b	15.00b
Mar.	14.90n	14.90	14.90	14.90n	14.90n

Sales: 60 lots.

TUESDAY, APRIL 14, 1953					
May	17.38b	17.45	17.40	17.40b	17.41b
July	17.07b	17.10	17.05	17.07	17.07b
Sept.	15.65b	15.67	15.57	15.57	15.67b
Oct.	15.18b	15.20	15.16	15.17	15.20b
Dec.	15.30b	15.02	15.00	15.00	15.05
Jan.	15.00b	15.00	15.00	15.00b	15.00b
Mar.	14.90n	14.90	14.90	14.90n	14.90n

Sales: 53 lots.

WEDNESDAY, APRIL 15, 1953					
May	17.35b	17.58	17.37	17.58	17.40b
July	17.01b	17.15	17.05	17.15	17.07
Sept.	15.50b	15.58	15.50	15.54	15.57
Oct.	15.12b	15.20	15.15	15.20	15.19
Dec.	14.96b	15.05	15.02	15.05	15.00
Jan.	15.00b	15.00	15.00	15.00b	15.00b
Mar.	14.90n	14.90	14.90	14.90n	14.90n

Sales: 133 lots.

## EASTERN BY-PRODUCTS MARKET

New York, Apr. 15, 1953

Dried blood was quoted Wednesday at 4.50 to \$4.75 per unit of ammonia. Low test wet rendered tankage was priced at \$4.50 to \$4.75 per unit of ammonia. Dry rendered tankage was listed at \$1.00 per protein unit.

## VEGETABLE OILS

Wednesday, April 15, 1953

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	15¼n
Southeast	15¼n
Texas	15¼n
Corn oil in tanks, f.o.b. mills	15n
Peanut oil, f.o.b. Southern mills	22¼ @ 22½n
Soybean oil, Decatur	13¼pd
Coconut oil, f.o.b. Pacific Coast	16¼a
Cottonseed foots	
Midwest and West Coast	1¼ @ 1½
East	1¼ @ 1½

## OLEOMARGARINE

Wednesday, April 15, 1953

White domestic vegetable	28
Yellow quarters	29
Milk churned pastry	24
Water churned pastry	28

## OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	Lb.
Extra oleo oil (drums)	11¼

## SHORTENING SHIPMENTS

Shipments of standard shortening for the first quarter ended March 31, amounted to 58,714,000 lbs., according to the Institute of Shortening and Edible Oils. This was a decrease from the 60,351,000 lbs. for the quarter just previous, and the 60,850,000 lbs. for the corresponding period last year.

NICK BEUCHER, Jr., President

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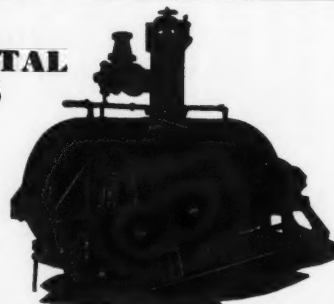
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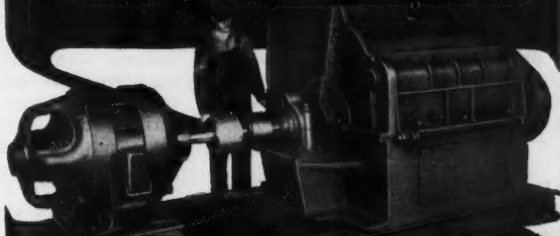
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# HIDES AND SKINS

Sales of big packer production accomplished at advanced levels during week—Further gains registered at mid-week—Small packer activity improved at price advances in some instances—Kipskin sales at steady levels to slightly higher—Sheepskin movement limited at unchanged prices.

## CHICAGO

**PACKER HIDES:** Major packers did not have general offering lists ready the beginning of the week. However, the market appeared in a firm position. Late last week, the market seemingly became stabilized after experiencing price declines during previous week's activity. Packers have practically cleared out winter hides and entered this week with mostly April stock. A large outside independent packer sold April hides at  $\frac{1}{2}$ c advance compared with last sales. About 2,100 branded steers sold at  $11\frac{1}{2}$ c for the butts and 11c for the Colorados. Some 1,400 branded cows brought  $13\frac{1}{2}$ c. Heavy native steers were also traded and 1,200 sold at 13c.

In lively activity Tuesday, big packers and outside independent packers moved about 40,000 hides at steady levels to as much as 1c up on a couple of selections. In early trading, a major packer moved about 13,000 hides. Light native cows brought  $17\frac{1}{2}$ c, heavy native cows 14c and 15c, branded cows  $13\frac{1}{2}$ c and 14c, Colorado steers 11c and heavy native steers 13c and  $13\frac{1}{2}$ c. Later in the day, other major packers and large outside independent packers entered the trading circle and were successful in moving light native cows at  $17\frac{1}{2}$ c, heavy native cows at  $14\frac{1}{2}$ c, light Texas steers at  $14\frac{1}{2}$ c and heavy native steers at  $13\frac{1}{2}$ c. An outside independent packer sold native bulls at 11c. In additional trading, light native steers sold at 17c, ex-light native steers at 20c, heavy native steers at  $13\frac{1}{2}$ c and heavy cows at  $14\frac{1}{2}$ c for the River points and  $15\frac{1}{2}$ c for Chicago. The light native cows were of

April and March-April production and sold from all points at  $17\frac{1}{2}$ c.

For the second consecutive day, Wednesday, hides continued to trade in good volume with further price advances registered for selections traded. One major packer was involved in the majority of sales Wednesday, and, due to the brisk manner in which trades transpired, actual quantities of each selection sold were difficult to determine. About 15,000 heavy native steers sold at  $13\frac{1}{2}$ c for the Rivers and 14c for the St. Pauls. Between 8,000 and 10,000 heavy native cows brought 15c for the Rivers,  $15\frac{1}{2}$ c for Chicago and 16c for St. Pauls. Some 10,000 light native cows, all points, sold at 18c and an equal amount of branded cows traded at 14c for the Northerns and  $14\frac{1}{2}$ c for the Southwesterns. About 10,000 branded steers moved at  $11\frac{1}{2}$ c for the Colorados and 12c for the butts. Native bulls were bid at  $11\frac{1}{2}$ c, but no sales could be confirmed.

## SMALL PACKER AND COUNTRY

**HIDES:** The small packer market followed the upward price trend witnessed in the big packer market to some extent during the week, and activity improved considerably compared with previous week's limited movement. Sales of 50@52-lb. average were accomplished at  $15\frac{1}{2}$ c while 54@56-lb. average brought 15c. The heavier average, namely 60@62-lb., traded at 13c and  $13\frac{1}{2}$ c. The usual  $\frac{1}{2}$ c discount for brands applied to all averages. Offerings of country hides were priced too high to encourage much buying interest and this market was dull as a consequence. The 50@52-lb. country hides were offered at  $14\frac{1}{2}$ c, but most sources thought the going market for this average would be  $13\frac{1}{2}$ c. Tanner interest for renderer hides was not too prevalent and offerings were equally scarce.

**CALFSKINS AND KIPSKINS:** New developments were not forthcoming in the calfskin market during the week but kipskin sales were encountered at

steady prices to slightly higher. Some 3,000 Fort Worth lights sold at 36c and 3,000 St. Paul lights and overweights sold at 40c and  $32\frac{1}{2}$ c. About 7,800 Rivers brought  $37\frac{1}{2}$ c and  $32\frac{1}{2}$ c.

**SHEEPSKINS:** Action was slow in this category with generally steady prices prevailing. Fall clips sold in a range of 2.90@3.00. A mixed car of No. 2 and No. 3 shearlings sold at 1.70 and 1.10, respectively. A straight truck of No. 1 shearlings reportedly brought 2.50. The market for dry pelts continued strong with a few sales at 29c. Other offerings were priced at 30c. Pickled skins continued to trade at 12.75 and 13.00.

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. Week
	Week ended	Previous	
	Apr. 15, 1953	Week	1952
Nat. steers	.14 @17 $\frac{1}{2}$	12 $\frac{1}{2}$ @16 $\frac{1}{2}$	10 @15 $\frac{1}{2}$ n
Hvy. Texas			
Butt branded	.12 @12 $\frac{1}{2}$	11 $\frac{1}{2}$	9n
strs. ....	12	11	9
Col. strs. ....	11 $\frac{1}{2}$	10 $\frac{1}{2}$	8n
Ex. light Tex.			
strs. ....	18n	17 $\frac{1}{2}$	16n
Brand'd cows.14	@14 $\frac{1}{2}$	13	11 $\frac{1}{2}$
Hvy. nat. cows.15	@16	14 @15	12 @13n
Lt. nat. cows.	18	16 $\frac{1}{2}$ @17	14 @15n
Nat. bulls ...	11 $\frac{1}{2}$ n	10 $\frac{1}{2}$	8 $\frac{1}{2}$ @9n
Brand'd bulls.	10 $\frac{1}{2}$ n	9	7 $\frac{1}{2}$ @8n
Calfskins, Nor.			
10/15 down	47 $\frac{1}{2}$ n	47 $\frac{1}{2}$	35n
Klips, Nor.	45n	45	27 $\frac{1}{2}$
nat., 15/25.37 $\frac{1}{2}$ @40n		37 $\frac{1}{2}$ n	24n
Klips, Nor.			
branded ...	32 $\frac{1}{2}$ n	32 $\frac{1}{2}$ n	21 $\frac{1}{2}$ n

SMALL PACKER SKINS			
STEERS AND COWS:			
60 lbs. and over.13@13 $\frac{1}{2}$	12 $\frac{1}{2}$ @13n	9 $\frac{1}{2}$ @10n	
50 lbs. ....15@15 $\frac{1}{2}$	14@14 $\frac{1}{2}$ n	10 $\frac{1}{2}$ @11n	

SMALL PACKER SKINS			
Calfskins, under			
15 lbs. ....	35n	35n	25n
Klips, 15/30	30@32n	30@32n	20@24n
Shnks, reg. ....	1.50n	1.50n	1.50
Stunks, hairless..	40@50n	50n	40n

SHEEPSKINS			
Pkr. shearlings,			
No. 1 .....2.40@ 2.50	2.40@ 2.50	1.60	
Dry Pelts ..	29n	29	28n
Horsehides,			
untrmd. ....9.75@10.00n	9.75@10.00n	6.25n	

## Panama Bans Tanned Hides

Importation of tanned hides into Panama has been banned by a new government regulation, according to leather trade sources. The action was taken to safeguard the domestic market against a rising influx of imported tanned hides which had a demoralizing influence on the home market.

## See you at the Convention? . . .

Our Hospitality Suite will be open Sunday, April 26 through Wednesday, April 29 — Room 833, The Palmer House, Chicago.

We extend a cordial invitation to visit with us.

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## N. Y. HIDE FUTURES

FRIDAY, APRIL 10, 1953

	Open	High	Low	Close
Apr. ....	16.15b	16.45	16.22	16.40
July ....	16.35b	16.40	16.35	16.40
Oct. ....	16.05b	16.10	15.90	16.06b- 15a
Jan. ....	15.65b	15.75	15.50	15.75
Apr., '54. 15.40b	....	....	15.48b- 53a	
July, '54. 15.15b	....	....	15.22b- 28a	

Sales: 64 lots.

MONDAY, APRIL 13, 1953

July ....	16.25b	16.95	16.32	16.96b-17.00a
Oct. ....	15.90b	16.62	16.11	16.62
Jan. ....	15.55b	16.15	16.00	16.15b- 22a
Apr., '54. 15.25b	....	15.50	15.50	15.90b- 97a
July, '54. 15.00b	....	15.63	15.40	15.63
Oct., '54. 14.75b	....	15.16	15.15	15.33n

Sales: 53 lots.

TUESDAY, APRIL 14, 1953

July ....	16.80b	17.29	16.90	17.25 - 20
Oct. ....	16.50b	16.94	16.59	16.90 - 94
Jan. ....	16.00b	16.42	16.10	16.45b- 50a
Apr., '54. 15.70b	....	....	16.15b- 20a	
July, '54. 15.40b	....	15.65	15.65	15.85b- 90a
Oct., '54. 15.20b	....	15.18	15.17	15.55b- 60a

Sales: 109 lots.

WEDNESDAY, APRIL 15, 1953

July ....	17.40-43	17.47	17.23	17.30b- 31a
Oct. ....	17.00-01	17.10	16.90	16.95
Nov. ....	15.85b	15.70	15.69	15.65b- 70a
Jan. ....	16.50b	16.60	16.44	16.47b- 50a
Apr., '54. 16.20b	....	....	16.20b- 25a	
July, '54. 15.95b	....	15.92	15.92	15.93b- 99a

Sales: 137 lots.

THURSDAY, APRIL 16, 1953

July ....	17.15b	17.21	17.15	17.25b- 34a
Oct. ....	16.80	16.85	16.79	16.90b- 93a
Jan. ....	16.35b	16.40	16.40	16.40b- 48a
Apr., '54. 16.00b	....	....	16.15b- 21a	
July, '54. 15.70b	....	15.85	15.85	15.85b- 90a
Oct., '54. 15.50b	....	15.60	15.60	15.60b- 70a

Sales: 24 lots.

## Hide Weights Growing Heavier, Shoe Men Say

A sizeable increase has been noted in the average weight of hides, the National Hide Association has pointed out. Small packer hides are running from two to ten lbs. heavier than normal, and the weight increase is about double the usual average seasonal increase, it was added. For big packer hides, the weight increase is about two to five lbs.

The answer to this goes all the way back to the feedlots, where the tendency is to raise more and more beef cattle which grow the weightier hides. And heavier hides mean heavier shoes, which do not always meet with consumer favor.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 11, 1953, were 6,120,000 lbs.; previous week, 4,643,000 lbs.; same week 1952, 2,446,000 lbs.; 1953 to date 75,039,000 lbs.; same period 1952, 66,592,000 lbs.

Shipments for the week ended April 11, 1953, totaled 3,337,000 lbs.; previous week, 2,756,000 lbs.; corresponding week, 1952, 3,409,000 lbs.; this year to date, 52,765,000 lbs.; corresponding week, 1952, 57,769,000 lbs.

## S. Africa Wool Exports Up

Total exports of wool from South Africa during the eight months (July through February) of the current season amounted to about 154,000,000 lbs., or 11 per cent more than over the same period, last year, the Foreign Agriculture Service has reported. About 8 per cent of this came to the United States against 16 per cent the year before.

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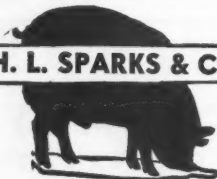
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# WEEK'S CLOSING MARKETS

## THURSDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$22.00; average, \$21.40. Provision prices were quoted as follows: Under 12 pork loins, 50; 10/14 green skinned hams, 52½; Boston butts, 41½; 16/down pork shoulders, 35 nominal; 3/down spare-ribs, 40@40½; 8/12 fat backs, 8@8½; regular pork trimmings, 19; 18/20 DS bellies, 25; 4/6 green picnics, 30¢@31; 8/up green picnics, 29¢@30.

P.S. loose lard was quoted at 9.25 nominal and P.S. lard in tierces at 10.25 nominal.

### Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: May 17.50; July 17.05b-07a; Sept. 15.52b-56a; Oct. 15.17b-20a; Dec. 15.00b-01a; Jan. 15.00b; and Mar. 14.90b-15.05a. Sales: 46 lots.

### PARITY PRICES COMPARED

Parity prices for livestock, feed and wool provided by the AAA of 1938 and amended by subsequent acts of 1948 and 1949, effective on the following dates compared, as reported by the U.S. Department of Agriculture:

Commodity and unit	Base period price <sup>1</sup>	Effective parity prices <sup>2</sup>		
		Mar. 15 1953	Feb. 15 1953	Mar. 15 1952
Hogs (100 lb.)	8.730	\$20.50	\$20.40	\$21.60
Beef cattle (100 lb.)	7.58	21.30	21.20	21.20
Veal calves (100 lb.)	8.43	23.70	23.60	23.50
Lambs (100 lb.)	8.19	23.00	22.90	23.30
Wool (lb.)	.210	.590	.588	.602
Corn (bu.)	2.642	1.77	1.75	1.78
Oats (bu.)	.317	.891	.888	.944
Barley (bu.)	.488	1.37	1.37	1.46
Cottonseed (ton)	25.90	72.80	72.50	76.00

<sup>1</sup>Adjusted base period price 1910-14 based on 10 season average prices 1953-52, unless otherwise noted. <sup>2</sup>Effective parity prices as computed currently in months indicated using base period prices and indexes then in effect, "60-month average, Aug. 1909-July 1914. <sup>3</sup>Transitional parity, 80 per cent (85 per cent during 1952) of parity price computed under formula in use prior to January 1, 1950.

### Poultry Canning

Poultry canned or used in canning during February totaled 16,043,000 lbs. compared with 12,562,000 lbs. in February last year and the 1947-51 average of 10,711,000 lbs., the Bureau of Agricultural Economics has reported. The amount canned during the first two months of this year totaled 33,303,000 lbs. compared with 25,987,000 lbs. during the same period last year, an increase of 28 per cent.

Poultry certified under Federal Inspection during February totaled 50,510,000 lbs. compared with 46,531,000 lbs. during February last year. Of the 50,510,000 lbs. certified in February, 15,943,000 lbs. were for canning and 34,567,000 lbs. were eviscerated for sale. Of the quantity certified during February a year ago 12,057,000 lbs. were for canning and 34,474,000 lbs. were eviscerated for sale.

## PHILADELPHIA FRESH MEATS

(Tuesday, April 14)

### WESTERN DRESSED

<b>BEEF (STEER):</b>	
Prime, 600-800	None quoted
Choice, 600-800	\$35.50@40.50
Choice, 800-900	\$37.50@38.50
Good, 500-700	\$35.50@37.25
Commercial, 350-600	None quoted
Commercial, 600-700	None quoted

### COW:

Commercial, all wts.	28.00@30.00
Utility, all wts.	27.00@29.00

### VEAL (SKIN-OFF):

Choice, 80-110	42.00@44.00
Choice, 110-150	42.00@44.00
Good, 80-110	38.00@41.00
Good, 110-150	38.00@41.00
Commercial, all wts.	30.00@36.00
Utility all wts.	26.00@30.00

### LAMB:

Prime, 30/45	45.00@47.00
Prime, 45/55	44.00@46.00
Prime, 55/65	39.00@44.00
Choice, 30/45	45.00@47.00
Choice, 45/55	43.00@45.00
Choice, 55/65	38.00@43.00
Good, all wts.	40.00@45.00
Utility, all wts.	35.00@40.00

### PORK CUTS—CHOICE LOINS:

(Bladeless included) 12/down	45.00@47.00
(Bladeless included) 12-16	45.00@47.00
(Bladeless included) 16-20	None quoted

BUTTS, BOSTON STYLE, 4-8..... 43.00@45.00

SPARERIBS, 3 lbs. down..... 40.00@42.00

### LOCALLY DRESSED

STEER BEEF CUTS:		Prime	Choice
Hindqtrs., 600/800	\$51.00@	55.00	\$46.00@49.00
R'd, no flank	47.00@	50.00	46.00@49.00
Hip r'd, with flank	45.00@	47.00	45.00@46.00
Full loin, untrmd.	57.00@	62.00	49.00@52.00
Short loin, trmd.	105.00@	115.00	75.00@80.00
Flank	9.00@	11.00	9.00@11.00
Rib	58.00@	62.00	48.00@52.00
Arm chuck	33.00@	35.00	32.00@34.00
Cr. cut chuck	31.00@	33.00	32.00@34.00
Brisket	25.00@	27.00	25.00@27.00
Short plates	16.00@	12.00	10.00@12.00

### CHICAGO PROV. STOCKS

Lard inventories in Chicago on April 15, amounted to 108,774,305 lbs., according to the Chicago Board of Trade. This was a decrease compared with the 109,219,278 lbs., of the product in stock at the close of March, but a sharp increase over the 49,198,478 lbs., a year ago. \*Total of all bellies rose to 4,928,821 lbs. as against 4,568,336 lbs., two weeks earlier and 6,727,037 lbs. last year. Chicago provision stocks by items appear below:

	Apr. 15, '53, lbs.	Mar. 31, '53, lbs.	Apr. 15, '52, lbs.
P.S. lard (a).....	79,485,816	79,468,380	41,472,275
P.S. lard (b).....	11,495,532	11,778,780	.....
Dry rendered lard (a).....	8,060,437	8,339,517	2,802,760
Dry rendered lard (b).....	2,595,707	2,596,707	.....
Other lard.....	7,136,813	7,035,894	4,923,503
TOTAL LARD.....	108,774,305	109,219,278	49,198,478
D.S. CL bellies.....	92,600	28,200	230,200
D.S. CL bellies (other).....	4,836,221	4,540,136	6,496,837
TOT. D.S. CL. BELLIES.....	4,928,821	4,568,336	6,727,037

(a) Made since Oct. 1, 1952.

(b) Made previous to Oct. 1, 1952.

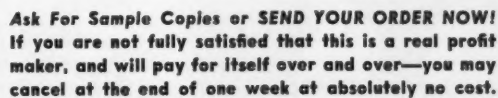
### CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended April 11, with comparisons:

	Week April 11	Previous Week	Cor. Week 1952
Cured meats, pounds.....	2,743,000	4,204,000	19,557,000
Fresh meats, pounds.....	24,436,000	21,069,000	17,889,000
Lard, pounds.....	1,589,000	2,762,000	4,139,000

## 1953

97





## New Packaging Operation

(Continued from page 40)

it produces a large volume of all-beef skinless frankfurters. Product to be machine-peeled is moved to an area near the peeling machines. Each machine has one operator who removes the sticked product from the cages, places it on the table of the peeling machine, sprays the sausage to moisten the surface and feeds the machine. Another operator on each machine hand peels the 5 per cent of the sausage which the machine fails to strip. Product which the machine does not peel is in no way damaged. If the sausage is being packed in bulk 5-lb. boxes, each machine has one operator who places the peeled frankfurters in the carton which is then carried by conveyor to the bulk over-and-under check weighing station and a worker who operates the Bunn machine for string tying.

However, if the frankfurters are to be packaged in consumer 1-lb. or 8-oz. sizes, the peeled product is carried by belt to the packaging station. At the beginning of the packaging station several operators make weight and place the weighed groups of franks on the belt which carries them to the hand sealers. After grouping on a cello sheet, and backing with a greaseproof board and a recipe sheet, the frankfurters are overwrapped tightly by the conventional hand technique. Suspended above the packaging conveyor belt is a V-shaped stainless steel hood which, in addition to focusing light directly at the wrapping level, furnishes a ledge on which the supplies for the operators are placed. At the end of the conveyor is the packoff station where the various consumer packaged meats are placed in cartons.

If natural casing frankfurters are being packaged to consumer weights, the same conveyor is used with the operation starting at the make-weight station.

Some of the all-beef frankfurters are packaged in strands of links. In this



Operators lift franks from conveyor, hand seal them and set them back on conveyor. Long metal hood over conveyor focuses light at work level and holds supplies such as sheets and labels within easy reach.

operation the strands are separated into the correct number of links and move down the belt to the packaging operators. Once over-wrapped, the product moves to the check weigher at the end of the belt who makes weight for the bulk box. The overwrap sheets for these packages have pricing panels to permit the retailer to price to packaged weight.

Items such as ring bologna are packaged and bulk weighed in like manner. At the end of the packaging room area is a station where stick goods are boxed. In this same area the various orders are assembled and then chuted down to the shipping room where they are placed on skids for loading. Will-call orders are processed during the day, while delivery and driver-salesman orders are assembled by an evening order packing crew.

The plant's large off-the-street loading dock permits the firm to load its own fleet of 23 vehicles in the morning. With space for ten vehicles at the dock, the whole fleet can be loaded and dispatched in a relatively short time, so

that all trucks are rolling by 7:30 a.m.

New England Provision Company's "NEPCO" brand meats are merchandised throughout all of the New England area. According to Edward Berger, advertising manager, the firm has plans for a promotional campaign which will feature sliced consumer-packaged luncheon meats along with its beef frankfurts and natural casing products. The company will also promote its Jewish specialties, such as corned beef and pastrami. Various media, including radio, TV and newspapers, will be used in the campaign.

## More Hogs Being Traded On Live Quality Basis

In a recent discussion of the problem of developing a better system for marketing live hogs, W. J. Wills of the University of Illinois reported the experience of some agencies in marketing hogs on a live quality basis. Wills said in the publication "Illinois Farm Economics":

"Progress has been made in the last two years in learning the characteristics that are associated with quality hogs, and some local markets have attempted to buy live hogs on a quality basis. In one case these markets sell through a sales organization. The market personnel recognized a difference in hogs and after various attempts have developed a system that is giving some results. At certain designated markets hogs are sold on a graded basis one day a week. Certain packers buy all the top grade hogs at a 50c per cwt. price differential above the market. For the producer of meat-type hogs, this extra 50c provides additional income; in recent months it would often mean the difference between profit and loss in the enterprise.

"This marketing program is related to a production program that considers breeding, feeding, and management practices involved in producing and marketing quality hogs.

"In Nebraska large numbers of hogs are sold through auctions. A price differential is paid using two grades of hogs—meat type and fat back—the differences often ranging up to 50c to 75c a cwt. Many of these hogs are shipped to west coast packers who apparently find such differentials satisfactory.

Some local Illinois markets sell some hogs on a quality basis for a 25c to 50c differential on certain days when they have preferred orders to fill.

"One packer pays a 25c differential for specials at certain buying stations; other packers have been buying some hogs on a graded basis for more than a year, paying differentials above and below the market for meat-type and lard-type hogs. The terminal markets are also working on this problem. The National Livestock Exchange has a committee to see how it can further improve hog marketing. More hogs apparently are being sold on a live quality basis than four or five years ago."



At end of conveyor belt is bulk packaging station where bulk cartons are check-weighed and passed to the Bunn tying machine. Consumer size frank packages are also cartoned and shipped at this station.



**HAVE YOU SEEN..**

# The *Tipper Tie*

**CASING TYER**

**"Tipper Tie Pleases The Eye"**

## Speedy

**Ties 1000 OR MORE casings per hour**

...

**3 TIMES FASTER THAN OTHER MACHINE METHODS**

**5 TIMES FASTER THAN HAND TYING**

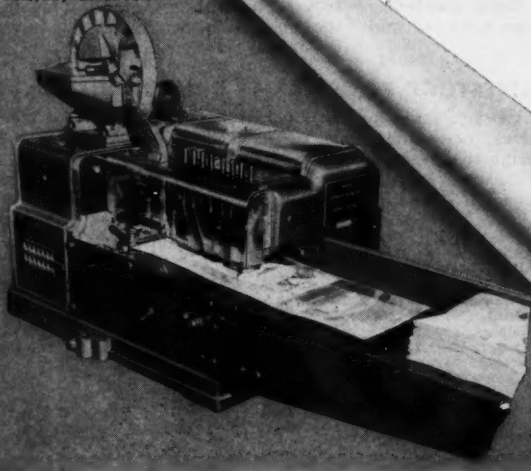
## Here's why.

### Tipper Tie automatically:

1. Pleats the casing.
2. Feeds Tipper Tie Caps from hopper.
3. Applies the cap.
4. Crimps it.
5. Punches cap for Tipper Tie String Loop.

### THE TIPPER TIE MACHINE

- Ingenious • Precise
- Dependable • Portable
- Sturdily Constructed



**SEE US AT BOOTH 62  
NIMPA CONVENTION  
CHICAGO**

**SAVES CASING COSTS**—TIPPER TIE CAPS USE ONLY 1/2" OF CASING. This increases stuffing capacity and cuts casing costs by 10 percent or more.

**SAFE OPERATION**—OPERATOR'S HANDS DO NOT COME NEAR WORKING PARTS.

**SIMPLIFIED OPERATION** — ANYONE CAN PROFICIENTLY MAINTAIN A HIGH PRODUCTION RATE.

### OTHER TIPPER TIE FEATURES

- Assured Straight Hangs
- Elimination Of Stockinettes
- Makes Products More Eye Appealing

Send For Bulletin



*Tipper Tie Inc.*  
"TIPPER TIE PLEASERS THE EYE"

**UNION, NEW JERSEY**

2099

# LIVESTOCK MARKETS

## Weekly Review

### World Cattle Numbers Hit Record 845,000,000 Total

World cattle numbers at the beginning of 1953 were estimated at a new record level of 845,000,000 by the Foreign Agriculture Service. This was an increase of 2 per cent over a year earlier and 14 per cent above the 1936-40 average of 743,000,000 head. The world cattle population has increased yearly following World War II.

Strong demand for beef and veal, and relatively more favorable returns from beef cattle encouraged cattle breeders in most areas to continue their expansion into 1952. The sharpest rise in cattle numbers since the War has occurred in Africa, 47 per cent; North America, 33 per cent; and South America, 32 per cent.

### Value of Canadian Market Cattle Off, Hogs Up in 1952

The estimated values of cattle and sheep sold at public stock yards and shipped direct to packers and direct on export in Canada last year were the lowest in five years, according to the Dominion Agriculture Department. Calf values were the lowest in four years, while hogs increased in value over the other four years compared.

Cattle were valued at \$269,029,980 against \$418,223,33 in 1951, and calves, \$32,913,173 compared with \$53,171,933 the year previous. The estimated value of hogs rose to \$262,916,925 from \$251,101,629 in 1951. Sheep and lambs were valued at \$10,047,981 in 1952 against \$13,290,811 the year before.

### Anthrax in Nebraska

The incidence of anthrax in livestock is reported on the increase in Nebraska. Though "nothing to get alarmed about," evidence of the disease has been found in scattered areas, mostly in the north-eastern part of the state. Farmers have been urged to watch their herds closely for symptoms, and to report any signs at once.

### KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during February, 1953, compared with January 1952, and February 1952 is shown below:

	Feb. Per-cent 1953	Jan. Per-cent 1953	Feb. Per-cent 1952
<b>Cattle—</b>			
Steers .....	59.1	54.0	59.5
Heifers .....	14.1	13.6	12.4
Cows .....	24.5	29.7	25.6
Cows and heifers .....	38.6	43.3	38.0
Bulls and stags .....	2.3	2.7	2.5
Total <sup>1</sup> .....	100.0	100.0	100.0
Canners and cutters <sup>2</sup> .....	11.4	15.8	11.9
<b>Hogs:</b>			
Sows .....	4.1	4.8	5.9
Barrows and gilts .....	95.5	94.0	93.9
Stags and boars .....	0.4	.3	.2
Total <sup>1</sup> .....	100.0	100.0	100.0
<b>Sheep and lambs:</b>			
Lambs and yearlings .....	97.3	95.2	94.6
Sheep .....	2.7	4.8	5.4
Total <sup>1</sup> .....	100.0	100.0	100.0

### March Slaughter of All Classes But Hogs Above '52

March slaughter of all classes of meat animals, except hogs increased over that of the same month, last year, according to figures released by the U.S. Department of Agriculture. Cattle slaughter numbered 1,299,485 head compared with 927,471 a year before. March calf kill totaled 534,719 against 396,990 last year.

Butchering of hogs dropped to 4,961,955 from 5,776,319 during March, 1952, while the sheep and lamb kill moved up to 1,190,116 from 971,477 last year. Three-month totals placed this year's cattle kill at 3,782,977 compared with 3,009,150 last year, while calf slaughter over the same period of time numbered 1,409,620 this year against 1,122,005 a year ago.

Three-month totals of hog slaughter were 15,778,554 against 18,389,834 last year and slaughter of sheep and lambs for the two periods was 3,566,944 and 3,003,633 respectively.

### Chicago Monday Cattle Run Sets 27-Year Yard Record

The Chicago Stock Yards ushered into its vast expanse of pens last Monday a total of 29,082 head of cattle, the biggest April-day count of the class of meat animals since 1926. One day that April, the number reached 29,679. Stock Yards spokesmen and shippers intimated that it was more of a coincidence in which weather played the major role.

Farmers, with field work temporarily delayed by unfavorable weather over the week-end, decided to load up with cattle already in peak stages of fitness for market. Quality of a large percentage of the run was said to be exceptional. Buyers, taking advantage of the occasion, cut their bids by as much as a dollar per cwt., the extreme rate at which some animals dropped in price.

### Australia Wool Exports Up

Total exports of Australian wool during the first five months (July-November) of the current season were 36 per cent larger than in the same period last season, while total value, on F.O.B. basis, was about 23 per cent larger, according to the Office of Foreign Agricultural Relations. About 7.5 per cent, or 28,511,000 lbs. went to the United States compared with 21 per cent, or 59,296,000 lbs. the year before. The United Kingdom bought the most, 146,274,000 lbs., 230 per cent above the 63,669,000 lbs. the year before.

### May Not Ship Aussie Beef to U.S.

The Australian Meat Board has been alerted to its original plans to allocate shipment of about 2,000 tons of frozen beef to the United States. This action follows on the heels of discouraging reports from the U. S. on sales of New Zealand beef, much of which remains unsold after weeks in U. S. meat counters as a bargain item. Shipments of the Australian meat were due to start in May or June.

### LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended April 4, compared with the same time 1952, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.		VEAL CALVES Good and Choice		HOGS* Gr. B <sup>1</sup> Dressed		LAMBS Gd. Heavyweights	
	1953	1952	1953	1952	1953	1952	1953	1952
Toronto .....	\$20.56	\$25.11	\$26.00	\$20.26	\$25.60	\$25.60	\$26.24	\$30.85
Montreal .....	20.50	23.75	26.00	23.75	26.00	25.60	...	...
Winnipeg .....	18.59	24.41	24.00	32.00	23.60	24.10	24.00	...
Calgary .....	19.56	25.98	26.54	36.08	24.60	23.35	21.22	...
Edmonton .....	18.75	25.00	27.50	36.75	24.85	25.00	20.25	24.75
Lethbridge .....	18.45	...	23.00	...	24.35	22.95	21.00	21.50
Pr. Albert .....	17.75	...	24.50	...	22.85	23.35	...	...
Moose Jaw .....	18.70	...	23.70	...	22.80	...	...	...
Saskatoon .....	18.50	23.00	27.00	32.50	22.85	23.60	20.00	24.00
Regina .....	17.50	...	27.30	...	22.60	...	...	...
Vancouver .....	19.90	...	27.10	33.50	27.75	25.70	...	...

\*Dominion Government premiums not included.

### \*Livestock Buying

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JONESBORO, ARK.  
LAFAYETTE, IND.  
LOUISVILLE, KY.  
MONTGOMERY, ALA.  
NASHVILLE, TENN.  
OMAHA, NEBRASKA  
SIOUX CITY, IOWA  
SIOUX FALLS, S.D.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, April 14, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City\* Omaha\* St. Paul

### HOGS (Includes Bulk of Sales)

#### BARROWS & GILTS:

Choice:					
120-140 lbs. ...	\$17.00-19.25	None rec.	None rec.	None rec.	None rec.
140-160 lbs. ...	19.00-21.00	\$17.50-19.50	None rec.	None rec.	None rec.
160-180 lbs. ...	20.75-21.65	19.00-21.50	None rec.	\$18.50-21.50	None rec.
180-200 lbs. ...	21.50-21.75	20.75-21.75	\$21.50-21.85	21.50-22.00	\$21.00-21.75
200-220 lbs. ...	21.50-21.75	21.50-21.75	21.75-21.85	21.50-22.00	21.00-22.00
220-240 lbs. ...	21.25-21.75	21.50-21.75	21.60-21.85	21.50-22.00	21.00-22.00
240-270 lbs. ...	20.75-21.50	21.40-21.65	21.00-21.85	20.75-21.75	20.50-21.25
270-300 lbs. ...	20.50-21.00	21.00-21.00	None rec.	20.00-21.00	20.00-20.75
300-330 lbs. ...	None rec.	20.75-21.25	None rec.	19.50-20.25	20.00-20.75
330-360 lbs. ...	None rec.	None rec.	None rec.	19.50-20.25	19.50-20.25

#### Medium:

160-220 lbs. ...	None rec.	None rec.	None rec.	17.75-21.25	18.00-20.00
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#### SOWS:

Choice:					
270-300 lbs. ...	20.50 only	20.25-20.50	19.50 only	19.50-20.25	19.75-20.25
300-330 lbs. ...	20.25 only	19.25-20.50	19.25-19.50	19.50-20.25	19.75-20.25
330-360 lbs. ...	20.00-20.25	19.75-20.75	19.25-19.50	19.50-20.25	19.25-20.25
360-400 lbs. ...	19.25-20.00	19.50-20.00	19.00-19.25	19.50-20.25	19.00-19.50
400-450 lbs. ...	19.25-19.75	19.00-19.50	18.75-19.00	18.50-19.75	18.50-19.50
450-550 lbs. ...	18.00-19.50	18.25-19.25	18.00-18.75	18.50-19.75	18.00-19.00

#### Medium:

250-500 lbs. ...	None rec.	17.50-19.00	None rec.	17.50-19.75	None rec.
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### SLAUGHTER CATTLE & CALVES:

#### STEERS:

Prime:					
700-900 lbs. ...	22.50-25.00	23.00-25.50	22.50-24.50	22.25-24.25	22.00-23.50
900-1100 lbs. ...	22.00-25.50	23.50-26.00	22.50-25.00	22.25-25.25	22.00-24.00
1100-1300 lbs. ...	22.50-25.00	23.00-26.00	22.25-25.00	22.25-25.25	22.00-24.00
1300-1500 lbs. ...	22.50-25.00	21.50-25.50	22.00-24.50	21.50-25.00	21.50-23.50

#### Choice:

700-900 lbs. ...	20.50-22.50	20.75-23.50	19.50-22.50	19.50-22.25	20.00-22.00
900-1100 lbs. ...	20.50-23.00	20.50-23.50	19.50-22.50	19.50-22.25	20.00-22.00
1100-1300 lbs. ...	20.50-23.00	20.00-23.50	19.50-22.50	19.50-22.25	19.50-21.50
1300-1500 lbs. ...	20.50-22.50	20.00-23.00	19.25-22.25	19.00-22.25	19.50-21.50

#### Good:

700-900 lbs. ...	17.50-20.50	19.50-20.75	17.50-19.50	17.50-19.50	17.50-20.00
900-1100 lbs. ...	18.00-20.50	19.00-20.75	17.50-19.50	17.50-19.50	17.00-20.00
1100-1300 lbs. ...	18.00-20.50	18.75-20.50	17.00-19.25	17.50-19.50	17.00-20.00

#### Commercial:

all wts. ...	16.50-18.00	16.75-19.50	15.50-17.50	15.50-17.50	15.00-17.00
Utility, all wts. ...	15.00-16.50	15.25-16.75	13.50-15.50	14.00-15.50	14.00-15.00

#### HEIFERS:

Prime:					
600-800 lbs. ...	22.50-24.00	22.50-23.50	21.50-23.50	21.50-23.25	22.00-23.00
800-1000 lbs. ...	22.00-24.00	22.50-23.50	21.50-23.50	21.00-23.25	21.50-23.00

#### Choice:

600-800 lbs. ...	20.00-24.00	20.50-22.50	19.00-21.50	18.50-21.50	19.50-22.00
800-1000 lbs. ...	19.50-22.50	20.00-22.50	19.00-21.50	18.25-21.50	19.00-21.50

#### Good:

500-700 lbs. ...	17.50-20.00	19.00-20.50	17.00-19.00	16.50-18.50	16.50-19.50
700-900 lbs. ...	17.00-20.00	18.50-20.50	16.50-19.00	16.00-18.50	17.00-19.50

#### Commercial:

all wts. ...	15.50-17.50	16.00-19.00	15.00-17.00	14.75-16.50	15.00-17.00
Utility, all wts. ...	14.00-15.50	14.50-16.00	13.50-15.00	13.00-14.75	13.50-15.00

#### COWS:

Commercial:					
all wts. ...	14.00-15.00	14.00-15.25	13.50-14.50	13.75-15.25	13.00-15.00
Utility, all wts. ...	13.00-14.00	12.75-14.25	12.50-13.50	12.25-14.25	12.00-14.00
Canner & cutter:					
all wts. ...	10.00-13.00	10.50-13.00	10.00-12.50	10.50-12.50	10.50-12.00

#### BULLS (Yrlns. Excl.) All Weights:

Good	None rec.	14.00-16.00	None rec.	13.50-15.00	13.50-14.00
Commercial	15.50-16.50	17.25-18.50	15.50-16.00	16.00-17.50	13.50-14.00
Utility	14.50-15.50	15.25-17.25	14.00-15.50	14.00-16.00	15.00-16.50
Cutter, all wts. ...	13.00-14.50	13.75-15.25	12.50-14.00	13.00-14.00	14.00-16.50

#### VEALERS, All Weights:

Choice & prime...	22.00-29.00	25.00-26.00	21.00-25.00	25.00-27.00	22.00-26.00
Com'l & good...	16.00-22.00	16.00-25.00	15.00-21.00	18.00-25.00	16.00-22.00

#### CALVES (500 Lbs. Down):

Choice & prime...	None rec.	19.00-23.00	18.00-21.00	20.00-25.00	21.00-24.00
Com'l & good...	None rec.	15.00-19.00	13.00-18.00	16.00-20.00	14.00-21.00

#### SHEEP & LAMBS:

LAMBS (110 Lbs. Down):					
Choice & prime...	23.25-24.50	22.50-23.75	21.50-23.00	23.00-23.50	23.00-23.50
Good & choice...	22.00-23.50	21.50-22.50	19.50-22.00	20.50-23.00	20.75-22.50

#### EWES:

Good & choice...	9.00-10.00	8.50-10.50	8.00-9.00	9.50-10.50	
Cull & utility...	None rec.	6.00-8.50	6.75-8.50	5.00-8.00	6.50-9.00

\*April 13 prices.

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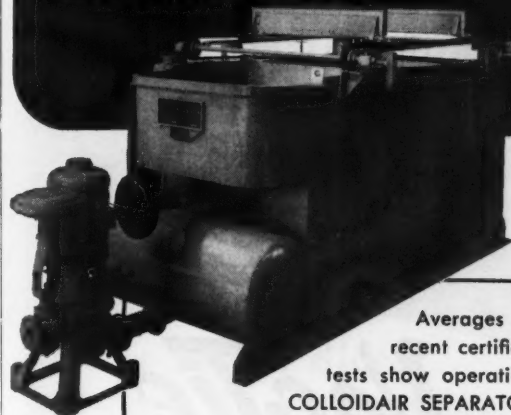
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FASTENERS INC.

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## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE			
	Week ended	Prev. Week	Cor.
	Apr. 11	Week 1952	
Chicago†	22,522	17,683	14,408
Kansas City†	17,501	14,512	10,158
Omaha*†	27,774	24,899	18,886
E. St. Louis†	10,443	8,236	4,195
St. Joseph†	10,665	9,703	6,916
Sioux City†	10,681	11,188	7,464
Wichita*†	3,960	307	2,486
New York & Jersey City†	8,210	7,881	5,155
Okla. City*†	5,681	5,681	2,646
Cincinnati†	4,468	3,949	2,898
Denver†	11,659	8,013	9,341
St. Paul†	16,251	13,978	10,679
Milwaukee†	4,112	3,457	3,722
Total	153,947	128,987	98,954

HOGS			
Chicago†	31,552	33,208	41,719
Kansas City†	7,988	10,974	18,802
Omaha*†	26,138	29,761	44,117
E. St. Louis†	33,426	31,203	35,963
St. Joseph†	22,453	25,294	32,062
Sioux City†	14,815	18,600	24,845
Wichita*†	7,937	3,913	14,113
New York & Jersey City†	42,164	44,027	50,126
Okla. City*†	8,758	8,578	15,798
Cincinnati†	11,737	12,068	15,469
Denver†	8,946	7,196	11,678
St. Paul†	30,817	28,574	28,429
Milwaukee†	6,842	5,199	4,791
Total	253,576	259,135	337,942

SHEEP			
Chicago†	7,413	8,336	6,146
Kansas City†	9,468	6,693	8,332
Omaha*†	12,233	13,808	13,156
E. St. Louis†	1,542	2,191	2,150
St. Joseph†	8,997	7,726	7,355
Sioux City†	3,929	6,060	4,251
Wichita*†	1,992	3,456	8,100
New York & Jersey City†	31,501	37,653	31,592
Okla. City*†	3,245	3,245	3,251
Cincinnati†	88	418	701
Denver†	7,983	9,413	9,174
St. Paul†	5,634	4,115	3,832
Milwaukee†	359	734	575
Total	94,384	99,854	98,615

\*Cattle and calves.  
†Federally inspected slaughter, including direct.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including direct.

## BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, April 15, were as follows:

CATTLE:			
Steers, ch. & pr.	None rec.		
Steers, gd. & ch.	\$21.50@22.50		
Heifers, gd. & ch.	18.00@20.00		
Heifers, util. & com'l.	16.00@17.50		
Cows, com'l.	15.50@16.50		
Cows, utility	14.00@14.50		
Cows, canner, cutter.	18.00@19.00		
Bulls, com'l.	18.00@19.00		
Bulls, can. & cut.	13.00@14.00		

VEALERS:			
Choice & prime	\$27.00@28.50		
Good & choice	25.00@27.00		
Utility & com'l.	18.00@22.00		
Cull	10.00@11.00		

HOGS:			
Gd. & ch., 170/240.	\$22.50@22.75		
Sows, 400/down	18.50@19.50		

LAMBS:			
Good & choice	None rec.		

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Apr. 11:

	Cattle	Calves	Hogs	Sheep*
Salable	246	292	207	...
Total (incl. direct)	5,977	1,752	20,416	18,420
Prev. week:				
Salable	240	353	153	433
Total (incl. direct)	5,317	1,983	21,632	23,366

\*Including hogs at 31st street.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Apr. 9	3,740	368	13,443	646
Apr. 10	1,344	411	8,413	182
Apr. 11	118	107	3,701	839
Apr. 13	29,088	393	9,161	7,187
Apr. 14	4,000	400	12,500	3,500
Apr. 15	7,500	300	11,500	3,000
*Week so far	40,588	1,193	34,161	13,687
Week ago	37,283	1,151	30,889	16,859
Year ago	28,907	1,049	43,909	15,972
2 yrs. ago	29,915	1,062	39,407	5,926

\*Including 41 cattle, 7,869 hogs and 4,471 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Apr. 9	1,988	30	918	1,302
Apr. 10	1,446	34	370	914
Apr. 11	465	2	697	...
Apr. 13	7,154	...	917	3,374
Apr. 14	4,000	...	1,000	1,000
Apr. 15	3,000	...	1,000	500
*Week so far	14,154	...	2,917	4,874
Week ago	14,429	33	2,770	3,529
Year ago	8,503	54	2,172	6,054
2 yrs. ago	9,890	34	2,239	2,736

### APRIL RECEIPTS

	1953	1952
Cattle	96,166	62,641
Calves	3,988	3,707
Hogs	125,634	150,710
Sheep	35,725	36,604

### APRIL SHIPMENTS

	1953	1952
Cattle	39,264	23,580
Hogs	9,006	7,661
Sheep	11,824	10,792

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., April 15:

	Week ended	Week ended
	Apr. 15	Apr. 8
Packers' purch.	33,931	31,286
Shippers' purch.	4,495	3,851
Total	38,426	35,137

## LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, April 15, were reported as shown in the table below:

CATTLE:			
Steers, choice	\$23.00@23.75		
Steers, gd. & ch.	21.00@22.00		
Steers, com'l & gd.	18.00@20.00		
Heifers, good & ch.	20.00@21.50		
Heifers, util. & com'l.	15.00@19.00		
Cows, com'l.	14.00@15.00		
Cows, utility	12.50@13.50		
Cows, can. & cut.	9.00@12.00		
Bulls, util. & com'l.	16.50@20.00		
CALVES:			
Choice & prime	\$26.00@28.00		
Good & choice	21.00@23.00		
Com'l & good	14.00@18.00		
Culls & util.	12.00@18.00		

HOGS:			
Good & ch., 200/240.	\$22.50@23.50		
Sows, 400/down	17.00@18.00		

SHEEP:			
Lambs, gd. & ch.	21.00@23.00		

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended April 11, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	267,000	370,000	139,000
Previous week	241,000	384,000	140,000
Same wk. 1952	199,000	521,000	150,000
1953 to date	3,474,000	6,828,000	2,315,000
1952 to date	3,018,000	9,044,000	2,206,000



## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 11, 1953, as reported to The National Provisioner:

### CHICAGO

Armour, 5,840 hogs; Wilson, 3,641 hogs; Agrar, 4,440 hogs; shippers, 4,955 hogs; and others, 17,631 hogs. Total: 22,522 cattle; 1,759 calves; 36,507 hogs; and 7,413 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,538	1,117	1,110	1,840
Cudahy	4,235	934	3,268	5,493
Wilson	1,105	55	2,901	...
Butchers	6,105	101	709	98
Others	1,311	...	...	2,037
<b>Totals</b>	<b>15,294</b>	<b>2,207</b>	<b>7,988</b>	<b>9,468</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	7,016	5,050	1,160	...
Cudahy	4,374	4,676	2,057	...
Swift	6,233	3,911	4,816	...
Wilson	3,238	4,596	2,344	...
Cornhusker	626	...	...	...
Neb. Beef	683	...	...	...
Eagle	84	...	...	...
Gr. Omaha	534	...	...	...
Hoffman	118	...	...	...
Rothschild	501	...	...	...
Roth	1,156	...	...	...
Kingan	1,611	...	...	...
Merchants	75	...	...	...
Midwest	132	...	...	...
Omaha	412	...	...	...
Union	535	...	...	...
Others	9,514	...	...	...
<b>Totals</b>	<b>27,330</b>	<b>28,337</b>	<b>9,877</b>	...

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,155	893	9,745	1,183
Swift	4,236	2,056	12,486	359
Hunter	1,103	...	5,689	...
Heil	...	...	2,287	...
Krey	...	...	1,545	...
Laclede	...	...	1,007	...
Selloff	...	...	726	...
<b>Totals</b>	<b>6,494</b>	<b>2,949</b>	<b>33,426</b>	<b>1,542</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,823	427	9,678	2,728
Armour	2,657	237	6,722	454
Others	4,987	284	2,908	1,063
<b>Totals*</b>	<b>11,467</b>	<b>948</b>	<b>19,358</b>	<b>4,245</b>

\*Do not include 525 cattle, 14 hogs and 5,715 sheep direct to packers.

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	5,416	...	6,295	883
Cudahy	3,761	...	6,993	1,020
Swift	3,157	...	4,763	1,226
Butchers	427	...	...	...
Others	9,748	4	7,457	1
<b>Totals</b>	<b>22,509</b>	<b>4</b>	<b>25,508</b>	<b>3,130</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,104	425	2,269	1,992
Kansas	411	...	...	...
Dunn	140	...	...	...
Doid	135	...	741	...
Sundowner	...	...	30	...
Pioneer	...	...	...	...
Excel	743	...	...	...
Others	...	...	414	...
<b>Totals</b>	<b>2,533</b>	<b>425</b>	<b>3,454</b>	<b>1,992</b>

### MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Packers	2,239	9,022	6,967	338
Others	1,968	1,445	56	21
<b>Totals</b>	<b>4,207</b>	<b>10,467</b>	<b>7,023</b>	<b>359</b>

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	281	69	...	...
Cudahy	...	...	...	...
Swift	483	...	...	...
Wilson	121	...	...	...
Ideal	1,133	...	...	...
Acme	599	...	...	...
Atlas	494	...	...	...
Cloagherly	...	...	547	...
Coast	154	...	263	...
Commercial	669	...	...	...
Bridgeford	7	...	26	...
Gr. West.	416	...	...	...
Harman	290	...	...	...
Laer	97	...	873	...
Others	3,837	757	485	...
<b>Totals</b>	<b>7,581</b>	<b>826</b>	<b>1,994</b>	...

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,655	108	3,650	9,624
Swift	1,828	174	3,610	6,588
Cudahy	909	30	2,053	1,487
Wilson	901	...	...	...
Others	6,416	123	1,960	631
<b>Totals</b>	<b>11,799</b>	<b>435</b>	<b>11,305</b>	<b>18,330</b>

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	...	...	...	88
Kahn's	...	...	...	...
Meyer	...	...	...	...
Schlachter	125	170	...	...
Northside	...	...	...	...
Others	3,202	1,077	14,668	...
<b>Totals</b>	<b>3,327</b>	<b>1,247</b>	<b>14,668</b>	<b>88</b>

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,737	4,093	9,083	1,900
Bartusch	1,237	...	...	...
Cudahy	888	214	...	576
Rifkin	914	47	...	...
Superior	1,474	...	...	...
Swift	6,001	3,642	21,734	3,158
Others	2,470	2,136	6,311	2,280
<b>Totals</b>	<b>18,721</b>	<b>10,132</b>	<b>37,128</b>	<b>7,914</b>

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	547	1,001	523	4,360
Swift	1,689	1,531	555	3,447
Blue Bonnet	1,061	201	161	...
City	151	11	84	...
Rosenthal	360	222	...	189
<b>Totals</b>	<b>3,808</b>	<b>2,966</b>	<b>1,323</b>	<b>7,996</b>

### TOTAL PACKER PURCHASES

	Week Ended Apr. 11	Prev. Week	Cor. 1952
Cattle	157,592	142,362	167,797
Hogs	228,019	221,522	265,506
Sheep	72,354	81,153	91,253

### CORN BELT DIRECT TRADING

Des Moines, Ia., April 15—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:

160-180 lbs.	\$19.15@21.40
180-240 lbs.	20.75@22.00
240-300 lbs.	19.90@21.90
240-300 lbs.	19.50@21.00
270-300 lbs.	19.50@20.50

Sows:

440-550 lbs.	17.75@19.50
--------------	-------------

Corn belt hog receipts the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
April 9	48,500	49,000
April 10	32,000	34,000
April 11	27,500	29,500
April 13	33,500	37,000
April 14	30,500	35,000
April 15	43,000	50,000

### CANADIAN KILL

Inspected slaughter in Canada for week ended April 4:

### CATTLE

	Period Apr. 4	Same Wk. Last Yr.
Western Canada	9,416	5,815
Eastern Canada	10,488	11,496
<b>Total</b>	<b>19,904</b>	<b>17,311</b>

### HOGS

Western Canada	36,441	38,459
Eastern Canada	48,866	84,591
<b>Total</b>	<b>85,307</b>	<b>123,050</b>
All hog carcasses graded	91,973	131,138

### SHEEP

Western Canada	1,941	2,968
Eastern Canada	2,211	713
<b>Total</b>	<b>4,152</b>	<b>3,681</b>

### PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending April 9:

	Cattle	Calves	Hogs	Sheep
Los Angeles	9,200	1,075	1,975	550
N. Portland	2,110	275	2,160	585
S. Francisco	400	25	1,625	425

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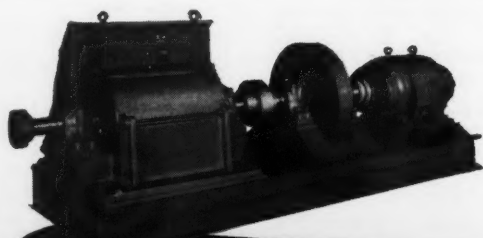
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## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

<b>STEER AND HEIFER:</b>		<b>Carcasses</b>	<b>BEEF CURED:</b>	
Week ending Apr. 11, 1953.	15,120		Week ending Apr. 11, 1953.	8,802
Week previous	13,236		Week previous	11,510
Same week year ago	11,055		Same week year ago	22,470
<b>COW:</b>			<b>PORK CURED AND SMOKED:</b>	
Week ending Apr. 11, 1953.	827		Week ending Apr. 11, 1953.	566,209
Week previous	984		Week previous	644,391
Same week year ago	1,195		Same week year ago	369,693
<b>BULL:</b>			<b>LARD AND PORK FATS:</b>	
Week ending Apr. 11, 1953.	488		Week ending Apr. 11, 1953.	142,136
Week previous	603		Week previous	22,488
Same week year ago	640		Same week year ago	20,558
<b>VEAL:</b>			<b>LOCAL SLAUGHTER</b>	
Week ending Apr. 11, 1954.	11,461		<b>CATTLE:</b>	
Week previous	12,191		Week ending Apr. 11, 1953.	8,210
Same week year ago	11,691		Week previous	7,381
<b>LAMB:</b>			Same week year ago	5,152
Week ending Apr. 11, 1953.	41,064		<b>CALVES:</b>	
Week previous	38,312		Week ending Apr. 11, 1953.	6,477
Same week year ago	35,706		Week previous	7,113
<b>MUTTON:</b>			Same week year ago	5,321
Week ending Apr. 11, 1953.	1,635		<b>HOGS:</b>	
Week previous	948		Week ending Apr. 11, 1953.	42,164
Same week year ago	2,384		Week previous	44,027
<b>HOG AND PIG:</b>			Same week year ago	50,126
Week ending Apr. 11, 1953.	3,420		<b>SHEEP:</b>	
Week previous	7,686		Week ending Apr. 11, 1953.	31,501
Same week year ago	8,087		Week previous	33,653
<b>PORK CUTS:</b>			Same week year ago	31,592
Week ending Apr. 11, 1953.	1,424,519		<b>COUNTRY DRESSED MEATS</b>	
Week previous	1,525,543		<b>VEAL:</b>	
Same week year ago	1,253,736		Week ending Apr. 11, 1953.	7,155
<b>BEEF CUTS:</b>			Week previous	8,597
Week ending Apr. 11, 1953.	111,426		Same week year ago	6,366
Week previous	136,513		<b>HOG:</b>	
Same week year ago	1,493		Week ending Apr. 11, 1953.	13
<b>VEAL AND CALF CUTS:</b>			Week previous	34
Week ending Apr. 11, 1953.	20		Same week year ago	18
Week previous	4,000		<b>LAMB AND MUTTON:</b>	
Same week year ago	...		Week ending Apr. 11, 1953.	960
<b>LAMB AND MUTTON CUTS:</b>			Week previous	3,642
Week ending Apr. 11, 1953.	826		Same week year ago	2,319
Week previous	3,933			
Same week year ago	800			

## WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending April 11 was reported by the U. S. Department of Agriculture as follows:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	9,261	9,165	45,131	36,150
Baltimore, Philadelphia	5,007	937	23,888	548
Cincinnati, Cleveland, Detroit, Indianapolis	14,625	5,365	83,440	6,921
Chicago Area	24,869	5,896	67,858	13,871
St. Paul-Wisconsin Area <sup>2</sup>	25,800	35,648	80,734	9,632
Iowa-So. Minnesota <sup>3</sup>	25,428	9,633	213,316	27,818
St. Louis Area <sup>4</sup>	12,914	5,631	81,836	7,473
Sioux City	11,112	5	20,990	5,778
Omaha	28,655	567	40,345	18,901
Kansas City	14,100	3,570	26,154	9,665
Louisville, Evansville, Nashville, Memphis	6,969	8,756	41,951	Not Available
Georgia-Alabama Area <sup>5</sup>	5,420	1,801	20,799	...
St. Joseph, Wichita, Oklahoma City	16,809	2,510	41,407	13,864
Ft. Worth, Dallas, San Antonio	14,099	8,616	16,472	13,961
Denver, Ogden, Salt Lake City	12,682	834	14,589	12,486
Los Angeles, San Francisco Area <sup>6</sup>	22,820	2,440	28,768	29,376
Portland, Seattle, Spokane	5,183	401	9,472	3,798
Grand total	255,873	99,775	857,230	210,137
Total previous week	235,733	94,662	910,662	233,872
Total same week, 1952	175,953	71,770	1,040,281	188,797

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>5</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>6</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

(Receipts reported by the USDA, Production & Marketing Administration)

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended April 10:

	Cattle	Calves	Hogs
Week ending April 10	2,976	1,221	13,209
Week previous (five days)	2,376	569	8,627
Corresponding week last year	2,215	463	12,941

**CERELOSE** protects  
color and tenderness  
of cured meats...  
enhances natural  
meat juices.



Full Technical Service, No Obligation

**CORN PRODUCTS REFINING COMPANY**

17 Battery Place • New York 4, N. Y.



# BARLIANT'S



## WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly Sausage & Smokehouse

### NEW B.A.I. STEEL LOCKERS

15" wide, 18" deep, 60" high, with sloping top, 16" high legs, and seat brackets. NOW REDUCED TO per opening \$16.95 f.o.b. Chicago, Ill.

- 6051—Available from closed down Sausage Plant. special price for entire layout—or will trade: 243-B Buffalo Silent Cutter with 25 HP. motor; 23 Buffalo Meat Mixer with 5 HP. motor; 2502 Buffalo Sausage Stuffer; 2-40 gal. stainless steel clad kettles; 150-B U.S. Slicer; 6—Sausage Stick Hanging Trucks; 87 Ham Molds.
- 6060—REVOLVING SMOKEHOUSE: Anco, 30, 9002 cap. Can be seen in operation on foundation \$5000.00
- 5768—SILENT CUTTER: Buffalo 270-B, 8002 cap., less motor 2250.00
- 5633—SILENT CUTTER: Buffalo 265-B, 6002 cap., self unloading, less motor 2000.00
- 5634—SILENT CUTTERS: (2) Buffalo 260-B, 6002 cap., self unloading, less mtr. 950.00
- 6025—SILENT CUTTER: Buffalo 250, with 15 HP. motor, used only 8 months 850.00
- 5904—GRINDER: Buffalo 266, 20 HP. 875.00
- 6397—GRINDER: Buffalo 256-B, new head & worm, with 5 HP. motor 625.00
- 5972—MIXER: Buffalo 21A, with motor sprocket, less motor 775.00
- 5971—STUFFER: Boss, 5002 cap. with 2 stuffing valves & horns, 20 HP. 950.00
- 5838—STUFFER: Randall, 4002 cap., with 2 stuffing cocks, air control piping & head gasket 825.00
- 6041—STUFFER: Globe, 2002 cap., with valves & stuffing tubes, late model 575.00
- 5638—BACON SKINNER: Dohm & Nelke, Rind-master, with 1 HP. motor 425.00
- 6011—HAM MOLD PRESS: Air operated 100.00
- 6000—CURING VATS: (160) wood, 15002, ea. 10.00

### Rendering & Lard

- 5537—COOKERS: (3) Anco 2500, 5' x 12' with 30 HP. motors, starters & forward-stop-reverse button panel, used very little, ea. \$6000.00
- 6058—COOKER: French Oil, 5' x 10', all welded steel const., jacketed heads, complete with fittings, 20 HP. mtr. 3250.00
- 5994—COOKER: Boss, 5' x 9', flat head 352 pressure, 15 HP. 1500.00
- 5897—COOKERS: (3) Boss, 4' x 10 1/2", 60002 cap., jacketed heads, roller chain drive, 20 HP. motor 2750.00
- 6050—HYDRAULIC PRESS: French Oil 300 ton, 20" curb, complete with 8" x 1" x 12" Union Steel Pump 2750.00
- 6056—ROTARY CRUSHER: Dupps, suitable for bones, cracklings, New—never used 1250.00
- 5944—JAY BEER GRINDER: Anco 2024, 2 HP. with 30 HP. Westinghouse motor, direct drive 800.00
- 5640—HAMMERMILL: Stedman type A-2, 18" x 20" opening, extra set hammers 550.00

### Miscellaneous

- 6012—CONVEYOR TABLE: stainless steel, 50' x 53" wide, 12" stainless mesh conveyor belt, complete with motor & drive 2200.00
- 6020—BEEF CASING CLEANER: Anco 2500, used only 10 days, like new 1150.00
- 5644—CASING STRIPPER: Anco 550, 6" x 30" less motor 575.00
- 5435—BELLY ROLLER: Anco 250, with 2 rolls, wood flights, less motor 650.00
- 5548—HOIST: Dupps 216, electric, cap. 30002, hooks, 5 HP. 500.00
- 5642—BEEF DROPPER: Boss, type for raising or lowering several dressed sides at one time, 5 HP. gear head motor 325.00
- 5366—BEEF WASHER: Globe, high pressure 50' hose split for 2 outlets. New, in original crate, less motor 200.00
- 6052—SAW: McLean Hog Splitting, used approx. 3 days, like brand new 700.00
- 6009—HAND SAW: Jones Superior 36", less motor 250.00
- 5631—CARTON FORMER & LINERS: (2) Peters Machinery Co. 2476, set 2308, belt driven 950.00
- 5632—CARTON CLOSER: Peters Machinery Co. with 1 HP. motor 650.00
- 5630—FILLER: Anco 2320, size 22, with 2 HP. motor, for lard measuring & filling 775.00

WATCH FOR OUR BIG 8 PAGE BULLETIN—OUT 500N

All Offerings Subject to Confirmation and Prior Sale.

WRITE FOR FULL PARTICULARS  
DISPLAY ROOMS AND OFFICES  
1401 W. Pershing Rd. (39th St.)  
U. S. Yards, Chicago 9, Ill.  
CLiffside 4-6900

# BARLIANT & CO.

• New, Used & Rebuilt Equipment  
• Liquidators and Appraisers

# CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed: set solid. Minimum 20 words, \$4.00; additional words, 20c each. "Position wanted," special rate: minimum 20 words, \$3.00; additional words, 15c each. Count

address or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$9.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

## HELP WANTED

### SAUSAGE MAKER for PRODUCT DEVELOPMENT

#### QUALITY CONTROL

An eastern Pennsylvania independent packer has an opening for a sausage maker at the plant staff level. Must be thoroughly experienced, able to maintain quality in our present line, develop new products and reduce cost. Salary open. W-136, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### SALES MANAGER

Wanted by fast growing medium sized eastern packer. Should know costs, yields, credits. Capable of handling broker, jobber, chain salesmen. Knowledge of eastern markets desirable. This position represents excellent opportunity to the right man. Replies confidential. W-140, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

FOREMAN: For curing and smoking pork cuts for growing packer in Dallas, Texas. Fine opportunity for one who can plan operations and handle help. State age, expected salary and previous experience, and packer's employment service record in first letter. SAMUELS & CO., Inc., 3907 Lemmon Ave., Dallas, Tex.

WANTED: Experienced person for all around laboratory and quality control work in food plant. College degree not necessary. Permanent position with advancement possibilities. Reply giving experience details. THE SMITHFIELD HAM & PRODUCTS CO., INC., SMITHFIELD, VIRGINIA.

SALESMEN: Full or part time. (Commission) To sell full line of machinery, equipment and supplies for slaughterers, packers and locker plants. Over 2,000 items. Write the C. Schmidt Company, 1712 John Street, Cincinnati 14, Ohio.

SAUSAGE MAKER: Experienced. Good pay. For small kitchen in the vicinity of Albany, N. Y. W-141, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

## BUSINESS OPPORTUNITIES

### FLASH

Independent brokerage and specialty food office interested in shippers of meat and other food items. Carlots—L.C.L. Domestic and imported. ROCHESTER BROKERS, 49 Bennington Drive, Rochester 16, N. Y.

### TANKAGE

We buy dry and wet rendered tankage, dried underfiring blood in carloads. Please submit your offerings.

#### AMERICAN MILL SERVICE CO., INC.

116 Portland Avenue Minneapolis, Minn.

BROKERS: To sell smoked tongues, corn beef, beef trimmings, plate ends, outside flanks, etc. W-155, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

## HOG • CATTLE • SHEEP

### SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

# SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 8, ILL.

## EQUIPMENT WANTED

WANTED: 500 ton curb press, 4 x 10 cooker, lard roll, Anderson duo and super duo expellers, filter presses. Contact Box EW-33, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

WANTED: MAGNETIC PULLY for Expeller. Give full particulars. FW-144, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

WANTED: Used 1000 lb. capacity metal bacon boxes. The Eckert Packing Company, West High St., Defiance, Ohio.

WANTED: Good TY linker. GREENWOOD FREEZER PLANT, Inc., Greenwood, S. C.

## EQUIPMENT FOR SALE

Robinson, one ton jacketed, Mixer. . . . Ribbon blades and scrapers. . . . Bottom opening . . . 7 1/2 H.P. Gear Head Master Motor. . . . Stainless steel apron and covers complete with positive action pump—2 H.P. Motor . . . water, steam, electric controls . . . pressure reducer . . . valves, 35 feet 2 inch stainless steel pipe, couplings, angles. . . . Excellent condition. . . . Can be seen in operation. Perfect for cooking, mixing, pumping dog food or similar product. Also have pans, racks, retort, etc.

### FOLLY TURKEY FARM Trevor, Wisconsin

One model 54B Buffalo self-emptying silent cutter 350 lbs. finished bowl capacity. Equipped with 40 hp motor, 3 phase 60 cycles, 220/440 volts and magnetic starter. Very good condition. Price \$2,500. Karl Ehmer 62-08 Myrtle Ave., Glendale, L. I.

★ ANDERSON EXPELLERS ★  
All Models. Rebuilt, guaranteed, or AS IS.  
PITTOCK & ASSOCIATES, Glen Riddle, Penn.

## PLANT FOR RENT

FOR RENT: Good going meat market, slaughter house and sausage room. Owing to ill health the owner is no longer to operate this business. Located in the central part of Michigan. Owner willing to co-operate in any way including financial. FR-154, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANTS FOR SALE

### FOR SALE OR LEASE

Meat packing plant situated at Postville, Iowa, in northeastern Iowa, built 1949 two beds, practically new machinery and equipment with ample refrigeration, rendering plant, covered stockyards. State approved disposal plant, deep well and City water connections, on main line of Milwaukee Railroad with siding to plant. Approximately ten acres in plant site with fence around it. Priced to sell. Must be seen to appreciate.

#### POSTVILLE PACKING COMPANY

Willard Schutte, President  
Postville, Iowa

FOR SALE: Meat packing plant, sausage, beef and hog departments, 6 trucks, 3 acres ground. Established 18 years. Always profitable. Good reason for selling. Located in Wisconsin. FS-137, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

OPPORTUNITY: To get better acquainted with the latest developments affecting your job. Read the NATIONAL PROVISIONER: One full year of 52 fact-packed issues only \$4.50.



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